



Catering and Conferences at Western University brings thoughtful hospitality and exceptional service to events both on campus and throughout the London, Ontario community. Our award-winning culinary and events team creates innovative, customized experiences that reflect your vision while complementing your surroundings. From executive boardroom dinners and academic conferences to staff breakfasts and private gatherings, we provide expert guidance and attentive service at every stage of planning. With a commitment to quality, collaboration, and seamless execution, we look forward to partnering with you to create events that are both meaningful and memorable.



Place a catering order

- shop.catering.uwo.ca
- 519-661-3048 or email catering.conferences@uwo.ca



Information required to provide a detailed quote

- Date, time, and duration of your event
- Location & room number
- Menu requirements
- Number of guests



Planning a larger event?

An event manager would be happy to assist.

Please call 519-661-3545 or email catering.conferences@uwo.ca

Allergies & Dietary Restrictions

Catering and Conferences is pleased to support the diverse dietary needs of our guests across campus and throughout the London community. Halal chicken is used throughout our menu, and many selections can be tailored to accommodate common dietary needs, including gluten-free, dairy-free, vegetarian, and vegan options. We understand that food allergies and dietary considerations are important to you, and our culinary and service teams are trained to respond with care and attention. Whenever possible, sharing dietary needs in advance allows us to better prepare and ensure the best experience for you and your guests. If you have any questions about ingredients or preparation methods, our chefs or managers will be happy to assist.

Hot & Cold Beverages

Fair trade, organic coffee pot \$16.20 each Under 49 Guests

- Coffee pot (6 cups)

50 Guests + \$2.70 per cup

- Fair trade, organic coffee
- Fair trade, organic coffee decaffeinated

Hot Beverages \$2.70 per cup

- Fair trade, regular & herbal tea
- Hot chocolate
- Hot apple cider
- Eggnog

Dispensers \$30.00 each

- Bulk water
- Iced tea
- Lemonade
- Organic refresher
- Infused ice water

Cold Beverages \$2.70 each

- Juice
- Soft drinks
- Fruit sparkling waters
- Bottled water/Mineral water

Pickup Options: Hot takeaway disposable coffee/tea service

Includes: coffee/tea, cups, sugar, creamer, stir sticks **For pickup only, not available for delivery**

- 96 oz \$41 (approximately 9 cups)
- 160 oz \$62 (approximately 16 cups)



Breakfast & Breaks

All menu items are served buffet style and priced per guest, with minimums of 10 or more required.
Specific requests are subject to availability and additional charges.

Bakery & Pastries

- Assorted bakery basket \$5.50
- Sweet loaves \$2.50
- Fresh baked danishes \$2.70
- Butter croissants \$2.70
- Muffins \$2.70
- Scones \$2.90

Healthy & Light Options

- Fresh fruit & berries \$4.80
- Fresh whole fruit \$2.50
- Individual yogurt \$2.50
- Yogurt parfaits \$7.75
- Hard boiled egg packet (2) \$3.40
- Assorted snack bars (premium) \$3.50
- Gourmet protein bites (2 per) \$6.00

Savoury Snacks & Small Plates

- Mini savoury danishes \$2.70
- Charcuterie cups \$11.00
- Arugula, grilled halloumi & lemon \$8.00
- Truffle parmesan popcorn (14 oz) \$5.50

Desserts & Sweets

- Assorted doughnuts \$1.95
- Doughnut bites \$0.95
- Assorted dessert squares (2 per) \$3.15
- GHC Cookies (Dozen) \$16.50

Hot Breakfast

Traditional Hot Breakfast (Minimum 10)

fresh bakery basket:

mini fresh baked danishes, butter croissants, muffins & spreads

scrambled eggs, sharp cheddar, snipped chives

smoked bacon & halal chicken breakfast sausages

herb breakfast potatoes

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

\$21.50 per guest



Homestyle Hot Breakfast (Minimum 10)

French toast bake with warm berries and sweet crumble topping

scrambled eggs, sharp cheddar, snipped chives

smoked bacon & halal chicken breakfast sausages

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

\$24 per guest



Extraordinary Hot Breakfast (Minimum 20)

fresh bakery basket:

mini fresh-baked danishes, butter croissants, muffins, butter & jam

seasonal vegetarian frittata

or

poach egg shakshuka, with tomato-roasted peppers, feta

Plant-based vegan egg alternative

smoked bacon & halal chicken breakfast sausages

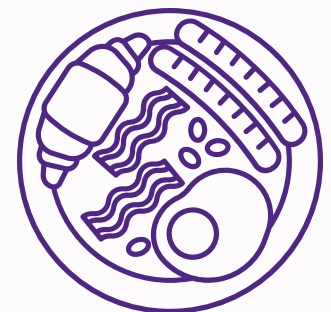
buttermilk pancakes, maple syrup

herb breakfast potatoes

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

Service Staff Required

\$26.50 per guest



Sandwiches & Lunches

Served as assorted platters. Accommodations available for dietary restrictions. Orders for individual, customized preferences require chef labour to prepare and will result in additional chef labour charges.

Homestyle Sandwich platter serves 10 guests \$100

Smoked chicken, lettuce, provolone cheese, tomato, basil aioli
 Roast beef, lettuce, caramelized onions, grainy mustard, horseradish mayo, monterey jack cheese
 Egg salad, lettuce, dijon mustard, green onions, shallots, fresh dill, lemon zest, mayo, salt & pepper
 Tuna salad, lettuce, sweet chili sauce, cilantro, green onions, sliced cucumber, mayo, salt & pepper
 Vegetarian, arugula, portobello, red peppers, onions, whipped goat cheese, basil, lemon zest, balsamic

Deluxe Sandwich platter serves 10 guests \$140

Smoked chicken Banh Mi, lettuce, Sriracha mayo, pickled vegetables, cucumber, cilantro, jalapenos
 Turkey club, lettuce, bacon, tomato, cheddar cheese, mayonnaise
 Italian, arugula, salami, mortadella, capicola, provolone, tomato, red onion, banana peppers, red wine aioli
 Philly beef, roast beef, lettuce, sautéed peppers, onions, provolone cheese
 Vegetarian, kale, tzatziki, roasted sweet potato, pickled red onions, monterey jack cheese, mayonnaise

Keto/Paleo platter \$16 per guest

Includes hardboiled egg, deli meat, cheese, pickles, mustard, nuts and vegetables

Packaged To-Go Lunch Homestyle \$18.50 each

Homestyle sandwich, one gourmet cookie, piece of whole fresh fruit, chilled beverage

Packaged To-Go Lunch Deluxe \$21 each each

Deluxe sandwich, one gourmet cookie, piece of whole fresh fruit, chilled beverage

All menu items are served buffet style and priced per guest, with minimums of 10 or more required. Specific requests are subject to availability and additional charges.

Healthy & Light Options

- Fresh whole fruit \$2.50
- Fresh fruit & berries \$4.80
- Hard boiled egg packet (2) \$3.40
- Pickles & olives \$2.75

Savoury Snacks & Small Plates

- Kettle/Potato chips \$2.40
- Pita chips & dip \$5.25
- Truffle parmesan popcorn (14 oz) \$5.50
- Gourmet protein bites (2 per) \$6.00
- Charcuterie cups \$11.00

Salads & Vegetables

- Market greens, house dressing \$6.50
- Classic Caesar salad \$6.50
- Arugula, grilled halloumi & lemon \$8.00
- Veggies & hummus \$5.00
- Garden vegetable crudités & dip \$5.00

Desserts & Sweets

- Sweet loaves \$2.50
- Assorted doughnuts \$1.95
- Doughnut bites \$0.95
- Snack bars (premium) \$3.50
- Dessert squares (2 per) \$3.15
- GHC cookies (dozen) \$16.50

Domino's Pizza

Assorted standard three (3) topping large pizzas (8 slices) \$18

- pepperoni, ham, savoury Italian sausage
- BBQ chicken, green pepper, cheddar cheese
- pepperoni, green pepper, mushroom
- black olives, tomato, feta cheese
- green pepper, onion, tomato
- pineapple, ham, extra cheese
- pepperoni & cheese



Gluten-Free options available in small size 4 slice only

Individually Prepared Bowls

All individual bowls are prepared per guest. Accommodation available for dietary restrictions. Customized preferences require chef labour to prepare and will result in additional charges.

Protein Grain Bowl (GF, DF, Halal Chicken)

mixed grains, assorted vegetables, seeds, choice of grilled protein (chicken, salmon or tofu), ginger, soy dressings

Burrito Bowl (V)

spiced black beans & rice, grilled sweet peppers & onions, cotija cheese, cilantro, corn, chipotle & lime dressing

Falafel Bowl (VG/GF)

crispy falafel, saffron rice, tabbouleh, hummus, pickled red onion, Persian cucumbers, maple tahini dressing

Grilled Salmon Miso (DF)

buckwheat noodles, grilled salmon, carrot, red pepper, broccoli, nappa, boiled egg, spicy miso-ginger dressing

Bang Bang Chicken (GF/H)

white rice, crispy vegetables, cilantro, sesame seeds & spicy bang bang sauce

Grilled Mediterranean Chicken (GF/H)

saffron rice, Greek salad, Kalamata olives, feta cheese with lemon-basil vinaigrette

Shrimp Tempura Poke (DF)

rice, mixed greens and vegetables, edamame with miso-ginger dressing

Roasted Chickpea, Cauliflower & Sweet Potato (VG/GF)

quinoa, green peas, tomatoes, red onions with curry Tahini dressing

Korean Beef Japchae (GF)

glass noodles, beef Bulgogi, spinach, carrot, mushroom and onion, spicy mayo sauce

There is a minimum of 10 for each type, with a maximum of three (3) selections per event. \$18.75 each

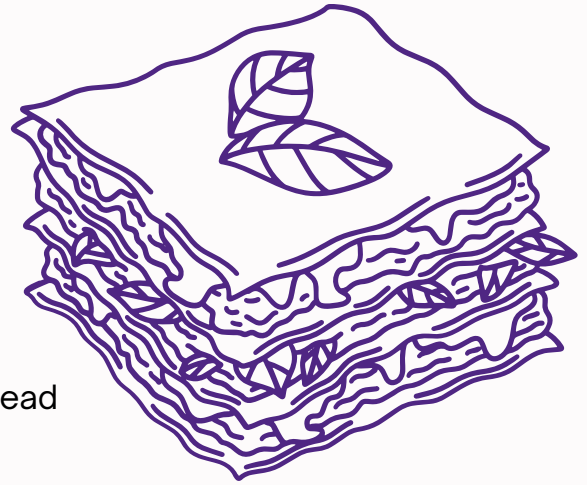
V= Vegetarian VG=Vegan GF=Gluten-Free DF=Dairy-Free H=Halal

Hot Lunch Essentials

Classic Meat Lasagna with Caesar salad
(multiples of 9 guests)
\$21 per guest

Eggplant Parmigiana with market greens
(multiples of 9 guests)
\$21 per guest

Hot Housemade Beef Chili with fresh bread rolls or corn bread
(multiples of 10 guests)
\$16 per guest



Buffet Bowl Menu

1 Choose 1 base

- Mixed grains
- Mixed greens
- Orecchiette pasta
- Sesame vermicelli
- Spiced black beans & rice
- White rice

2 Choose 1 cold protein

- Grilled chicken
- Grilled salmon
- Marinated tofu
- Falafel

3 Choose 3 vegetables

- Sweet peppers
- Red onion
- Shredded red cabbage
- Grape tomatoes
- Grated carrot
- Roasted sweet potato
- Julienne snow peas
- Chick peas
- Diced cucumber
- Sautéed button mushrooms
- Broccoli
- Sliced radish
- Edamame
- Charred cauliflower

4 Choose 2 toppings

- Crumbled feta
- Cojita cheese
- Pepitas
- Sunflower seeds
- Diced green onion
- Olives
- Pita chips
- Shredded coconut
- Nutritional yeast
- Crispy fried onions
- Dried cranberries

5 Choose 1 dressings

- Ginger & soy dressing
- Cilantro-lime dressing
- House vinaigrette



Catered buffet menu option. Menu includes one choice of protein, base and dressing. Dietary restrictions can be accommodated or additional protein available for \$4 additional per guest. \$21 per guest. Minimum 10 guests. *All bowl menu items served cold.*

Buffet Lunch Option ①

(Minimum 10 guests) - a surcharge applies to orders less than 10 guests

Choice of one soup or salad

Choice of one entrée:

- chicken & seasonal vegetable stir fry, steamed rice
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot
- vegetarian & vegan options available for all guests for additional \$5 per guest

Includes gourmet cookies, fresh fruit & berry platter, fair trade coffee, decaf & tea
\$35.50 per guest

Buffet Lunch Option ②

(Minimum 25 guests) - a surcharge applies to orders less than 25 guests

Assorted rolls and butter, assorted pickles, and olive platter

Choice of one soup & two salads or three salads

Choice of two hot entrees:

- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles (no additional starch)
- gochujang crispy chicken with kimchi fried rice (no additional starch)
- chili & citrus braised boneless short rib, braise reduction, charred corn
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- vegetarian & vegan options available for all guests for additional \$5 per guest

All entrées served with seasonal glazed vegetables

Starch Options:

- olive oil & coarse salt roasted new potatoes, fine herbs
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- French onion mash potatoes, gruyere, crispy onions

Includes assorted sweets, fresh fruit & berry platter, fair trade coffee, decaf & tea

Service staff required

\$43 per guest

Buffet Lunch Selections

(Available as a buffet option or as an individually plated option)

Vegetarian

- sweet potato & corn cakes, red pepper
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- butternut squash ravioli, brown butter, sage, Brussels sprouts, parmesan

Vegan

- braised tofu in tomato with chick peas and kale
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata
- roasted vegetable pasta primavera (cheese on the side)

Soups

- mulligatawny soup
- forest mushroom soup, truffle crème fraîche
- Thai curry sweet potato, lentil, kale and coconut
- smoked gouda and roasted red pepper bisque
- smoky jalapeno, potato and leek
- roasted garlic, cauliflower and white bean with charred cauliflower and basil oil
- sunchoke, white bean, sharp cheddar and pistachio gremolata

Salads

- market greens, seasonal vegetables, house dressing
- romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- Niçoise, potatoes, green beans, radish, tomato, olives, white beans, lemon caper vinaigrette
- shaved brussels sprout, napa & red cabbage slaw with crispy lentils & dijon vinaigrette
- kale & quinoa salad, sweet potato, dried cranberries, pumpkin seeds, maple tahini dressing
- baby arugula, shaved handeck, grilled pear, toasted walnuts, & shallot vinaigrette

Buffet Dinner Option ①

(Minimum 10 guests) - surcharge applies to orders less than 10 guests

Assorted rolls & butter

Choice of one soup or salad

Choice of one entrée:

- chicken & seasonal vegetable stir fry, steamed rice
- chicken arrabiata, penne, broccoli rabe, shaved pecorino
- beef carbonnade, buttered egg noodles
- butter chicken, basmati rice, naan
- pappardelle with mushroom ragout (vegan) or short rib ragout
- shawarma chicken breast with saffron rice and charred tomato, harissa, roasted carrot
- vegetarian & vegan options available for all guests for additional \$5 per guest

Includes assorted sweets, fresh fruit & berry platter, fair trade coffee, decaf & tea

Service staff required

\$48 per guest

Buffet Dinner Option ②

(Minimum 25 guests) - Surcharge applies to orders less than 25 guests

Assorted rolls & butter and assorted pickles & olive platter

Choice of one soup & two salads or three salads

Choice of two hot entrees:

- slow roasted salmon, lemon and dill sauce
- roasted chicken, honey & mustard glaze, apples & crispy sage
- chicken paprikash with butter noodles
- gochujang crispy chicken with kimchi fried rice
- grilled striploin with fresh herbs, caramelized onions and Peruvian steak sauce
- carved beef station, assorted garnishes
- braised short rib and tomato ragout, served with fresh pappardelle
- vegetarian & vegan options available for all guests for an additional \$5 per guest

All entrées served with seasonal glazed vegetables

Starch Options:

- olive oil & coarse salt roasted new potatoes, fine herbs
- mixed grains, grated carrot, celery
- saffron rice or basmati rice
- French onion mash potatoes, gruyere, crispy onions

Includes local artisan cheeses, dried fruit, nuts, preserves, crisps, crostini, assorted sweets, fresh fruit & berry platter, fair trade coffee, decaf & tea

Service staff and additional chef labour required

\$64 per guest

Buffet Dinner Selections

(Available as a buffet option or as an individually plated option)

Vegetarian

- sweet potato & corn cakes, red pepper
- stuffed portobello cap with spinach, tomato, onion, red pepper, feta & balsamic glaze
- butternut squash ravioli, brown butter, sage, Brussels sprouts, parmesan

Vegan

- braised tofu in tomato with chick peas and kale
- crispy panko portobello mushroom, rosemary, lemon and chili gremolata
- roasted vegetable pasta primavera (cheese on the side)

Soups

- Mulligatawny soup
- Forest mushroom soup, truffle crème fraîche
- Thai curry sweet potato, lentil, kale and coconut
- Smoked gouda and roasted red pepper bisque
- Smoky jalapeno, potato and leek
- Roasted garlic, cauliflower and white bean with charred cauliflower and basil oil
- Sunchoke, white bean, sharp cheddar and pistachio gremolata

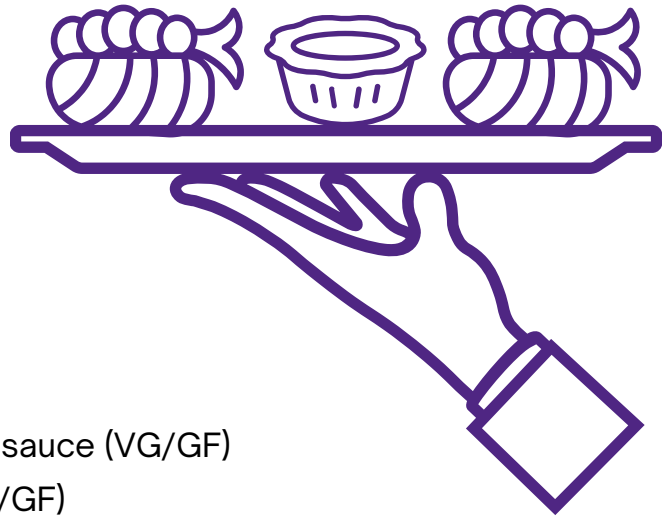
Salads

- Market greens, seasonal vegetables, house dressing
- Romaine hearts salad, sundried tomatoes, pumpkin seeds, parmesan, lemon & garlic dressing
- Roasted baby red skin potato, spring pea, radish salad with lemon dill vinaigrette
- Niçoise, potatoes, green beans, radish, tomato, olives, white beans, lemon caper vinaigrette
- Shaved brussels sprout, napa & red cabbage slaw with crispy lentils & dijon vinaigrette
- Kale & quinoa salad, sweet potato, dried cranberries, pumpkin seeds, maple tahini dressing
- Baby arugula, shaved handeck, grilled pear, toasted walnuts, & shallot vinaigrette

Hors d'Oeuvres

Cold

- beet-cured salmon, crème fraiche, potato chip, chives (GF)
- fresh cello rolls, sweet chili (VG/GF)
- harissa carrot tarts, whipped feta and honey, dukkah (V)
- watermelon poke cup (V)
- chevre stuffed medjool dates, pistachio (V)
- albacore tuna tatake, crispy wonton, togarashi
- dosas, tomato chutney (V)



Hot

- artichoke croquette with spicy red pepper sauce (VG/GF)
- sweet onion bhaji with mango chutney (VG/GF)
- mini curried brioche grilled cheese with brie & pear chutney (V)
- smoked salmon cromesquis, basil & crunch mustard aioli
- miso portobello banh mi slider with pickled carrot and wasabi aioli (V)
- Ontario lamb lollipops
- seared sesame flat iron steak, wonton crisp
- Spanish manchego croquettes, smoked chili and garlic aioli (V)
- butternut squash and sweet corn arancini, red pepper coulis (V)
- sesame prawn toasts, chili dipping sauce
- yaki onigiri, eel sauce (V)
- fried paneer, mint chutney (V)

\$45 per dozen (Minimum 3 dozen per selection)

V= Vegetarian VG=Vegan GF=Gluten-Free DF=Dairy-Free

Cold Platters



Minimum 10 Guests

- classic cheese platter, domestic cheeses, crackers \$8.50 per guest
- garden vegetable crudité & dip platter \$4.75 per guest
- mediterranean & antipasto platter \$8 per guest
- veggie & hummus platter \$5 per guest
- assorted pickles & olives \$2.75 per guest
- charcuterie board, mustards & pickles, crisps & breads \$9.50 per guest
- fresh Sliced Fruit & Berries \$4.80 per guest

Minimum 20 Guests

- artisanal cheese platter, dried fruit, nuts, preserves, crisps, \$9.95 per guest
- assorted sushi platter \$8.45 per guest

Hot Options

Service staff and chaffers required

- Flatbreads \$7 per guest (Minimum 10 guests) Select one option
 - fresh tomato, buffalo mozzarella, basil
 - caramelized onions, roasted red peppers, manchego
 - forest mushroom, thyme & garlic, Gunn Hill cheese



Minimum 10 Guests

- poutine bar, golden fries, gravy, local cheese curds, scallions \$9 per guest
- baked camembert, bosc pear, walnuts, honey, crisps \$8 per guest

Minimum 20 Guests

- buffalo cauliflower 'wings', dairy-free ranch \$5.95 per guest
- buttermilk fried chicken bites, dill pickle sauce \$6.95 per guest
- brioche beef sliders, assorted garnishes \$11 per guest (2 per person)

Reception Menus

- ✓ **Classic Reception - (Minimum of 20 guests) \$26 per guest**

 - classic cheese platter, chef selected domestic cheese, crackers
 - mediterranean & antipasto platter
 - tomato, buffalo mozzarella, basil flat bread
 - buttermilk fried chicken bites, dill pickle sauce

- ✓ **Reception One - (Minimum of 20 guests) \$39 per guests**

 - hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices
 - classic cheese platter, chef selected domestic cheeses, crackers
 - garden vegetable crudités & dip platter
 - fresh tomato, buffalo mozzarella, basil flatbread
 - assorted sweets
 - fresh fruit & berry platter

- ✓ **Reception Two - (Minimum of 20 guests) \$ 47 per guest**

 - hot & cold hors d'oeuvres (4 pieces per person) Stationary - 2 choices
 - classic cheese platter, chef selected domestic cheeses, crackers
 - Mediterranean & antipasto platter
 - garden vegetable crudités & dip platter
 - charcuterie board, house-made & local charcuterie, mustards & pickles, crisps & breads
 - brioche slider, braised beef, assorted garnishes
 - assorted sweets
 - fresh fruit & berry platter

- ✓ **Reception Three - (Minimum of 50 guests) \$55 per guest**

 - hot & cold hors d'oeuvres (3 pieces per person) Passed - 4 choices
 - assorted bread board platter
 - artisanal cheese platter, local artisan cheeses, dried fruit, nuts, preserves, crisps
 - garden vegetable crudités & dip platter
 - Mediterranean & antipasto platter
 - carved beef station, assorted garnishes
 - poutine bar, golden fries, gravy, local cheese curds, scallions
 - baked camembert, bosc pear and walnut honey, assorted crisps
 - charcuterie board, house-made & local charcuterie, mustards & pickles, crisps & breads
 - assorted sweets, fresh fruit & berry platter

Service Staff Required

Plated Lunch Menu

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

Soups

curried sweet potato soup, spiced cashew nut
 avocado jalapeño gazpacho, tajin crema
 forest mushroom soup, truffle crème fraîche
 roasted red pepper, smoked tomato soup, basil oil
 sweet pea soup, goat cheese, flower crostini

Salads

roasted baby beet salad, mustard greens, chevre, candied almonds, apple & horseradish vinaigrette
 grilled gem lettuce, asparagus, soft boil egg, sweet potato crouton, double smoked bacon,
 handeck, lemon pepper vinaigrette (GF)
 Caesar style kale salad, house croutons, sundried tomato or double smoked bacon
 markets greens, house vinaigrette

Vegetarian Entrée Selections

crisp white bean polenta
 wild rice, quinoa and swiss chard galette
 forest mushroom risotto
 \$36

Entrée Selections

maple glazed light smoked salmon, toasted farrow, spinach, fine herbs, dry cider & crunchy
 mustard dressing
 \$39
 herb stuffed chicken supreme, fennel, new potato and poached apricots, white wine jus
 \$39
 roasted beef striploin, pont neuf potato, watercress and red onion salad, green peppercorn jus
 \$41
 herb basted roasted chicken supreme, crisp polenta pave, garlic sautéed rapini,
 slow roasted baby tomatoes, roasted tomato jus
 \$39
 herb rubbed grilled white fish, mixed grains with charred scallion aioli
 \$41

Dessert

honey, lemon crème brûlée, tuille, raspberries
 maple pudding, wild blueberry, vanilla cream
 dark chocolate mocha cake (gluten free)
 vegan rum cake, roasted pineapple, coconut
 fresh berries, sabayon

Plated Dinner Menus

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

Soups

roasted red pepper, smoked tomato soup, basil oil

forest mushroom soup, truffle crème fraiche

curried sweet potato soup, spiced cashew nut

avocado jalapeño gazpacho, tajin crema

sweet corn soup, Thai basil oil, lime, chili

spring pea soup, whipped goat cheese, truffle oil

Salads

house-cured salmon, cucumber ribbons & fine herbs

tomato & beet carpaccio, burrata, micro basil, lemon-thyme vinaigrette

roasted heirloom beets, blueberry, baby mozzarella, micro greens,
citrus black pepper vinaigrette

market greens, seasonal vegetables, house vinaigrette

grilled gem lettuce salad, asparagus, soft boil egg, sweet potato crouton,
double smoked bacon, handeck, lemon pepper vinaigrette

Caesar style kale salad, house croutons, sundried tomato or double smoked bacon

Vegetarian and Vegan Options

vegan stuffed sweet potato

vegetarian crisp white bean polenta

vegetarian wild rice, quinoa, swiss chard galette

vegetarian king oyster mushroom steak

vegetarian harissa carrot

\$59

Plated Dinner Menus

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

Dinner Entrée Selections

maple & apple glazed supreme of chicken
forest mushroom risotto, seasonal vegetables, thyme jus
\$60

roasted Ontario lamb
braised mixed grains, cranberries & pine nuts, seasonal vegetables, confit garlic, mint & lamb jus
\$64

long braised boneless short rib
smashed red potato & parsnip fondant, seasonal vegetables, caramelized onion jus
\$66

slow roasted & light smoked beef rib eye roasted
fingerlings, seasonal vegetables, forest mushroom jus
\$69

seared Ontario trout
mushrooms, new potatoes, truffled spring pea sauce
\$63

maple glazed light smoked salmon
artichoke, olives, sautéed baby spinach, butter citrus sauce
\$62

Dessert

honey, lemon crème brûlée, tulle, raspberries
maple pudding, wild blueberry, vanilla cream
dark chocolate mocha cake (gluten free)
vegan rum cake, roasted pineapple, coconut
lemon tart, toasted meringues
salted caramel cheesecake



Bar & Alcohol Services

House wine \$9.50 glass
 House wine \$50 bottle
 Premium wine \$15 glass
 Premium wine \$70 bottle
 Mixed liquor drink \$11
 Craft beer \$10.25
 Cooler \$11
 Mocktail \$6.50
 Soft drink \$3.00

Bartending Staff Required



Bar Service Requirements

As per the Alcohol & Gaming Commission of Ontario, all events with alcohol on Western Campus can only be hosted in licensed areas. Please contact Catering and Conferences to confirm the licensing of specific locations. Off campus events require 12 working days' notice for requested alcohol licensing. Restrictions may apply.

Complimentary bar services are based on consumption and will be estimates prior to your event. Labour charges for bartending staff will apply. Minimum two staff members per hour each, for a minimum of 3 hours. All bar staff are Smart Serve trained & will uphold the AGCO regulations, according to provincial guidelines.



General

- Standard office hours 8:30 a.m. – 4:00 p.m.
- Standard service hours 7:00 a.m. - 3:00 p.m. Orders placed outside of these hours, will be subject to additional labour and delivery
- Orders must be placed a minimum of 48 business hours prior to your event start date and time. Orders requested less than 48 business hours prior are subject to confirmation and a service premium starting at 10%
- Orders totaling less than \$100 will be subject to a small order fee
- Menu modifications, guaranteed final guest count, dietary details, and payment method must be received 7 days prior to your event
- All active contracts require a cancellation notice by email, more than 72 business hours prior. Deposits are non-refundable
- Chef, Supervisor, Bartender, and Service Staff services are all available by the hour
- Music Licensing fee is required with live entertainment, recorded music and/or dancing
- Predetermined service charges will apply when service staff is present
- Menu availability and pricing is subject to change without notice. Catering and Conferences reserve the right to make modifications to the menu and/or pricing where necessary
- Western campus food and beverage providers must be the sole food and beverage services providers. Residence Dining services is to be the sole provider of food and beverage services in all other residences, excluding London Hall. You cannot cater your own food and beverages or use an off-site catering company.

Delivery Terms & Conditions

- All events are subject to a delivery/labour charge. After 3:00pm, weekends, holidays, and off-campus deliveries are all available, the cost will be determined with your quote
- You are required to have the building and room accessible 15 minutes before the event. If the building, elevator, or room where your event is taking place is locked, please contact us with your arrangements for access in advance.
- Delivery locations on campus must be fully accessible
- For after-hours orders (evenings and weekends) building and room access must be confirmed in advance. We are not accountable for late or missing orders due to lack of access.
- Due to the volume of business, we cannot leave our delivery carts
- Pick-up times are approximate. If you require a firm pick-up time additional labour charges may apply. If you relocate any items, please contact our office to advise new pickup location
- Tables are coordinated through the individuals who booked your event space, or Facilities Management
- All equipment is the property of Catering & Conferences. The customer is responsible for any missing/damaged equipment

Payment Terms & Conditions

- Quotes are held for 5 days. If you have requested a quote, please get in touch with us by email to confirm you will be moving forward, or to cancel if you no longer require our services
- All orders are subject to applicable taxes under provincial and federal guidelines
- 10% deposit required to hold a room booking and catering services
- 50% deposit required to confirm an event
- Deposits are non-refundable
- Final payment required 72 hours prior to the event
- Bar services are estimated, charged by consumption after event; additional charges or refund finalized within 5 business days after event end, due upon receipt
- Methods of payment accepted: Visa, Mastercard, Amex, Debit, and Western speed code. Personal cheques are not accepted
- External and internal contracts exceeding a specific threshold require an acceptance document to be signed and returned to Catering & Conferences, no later than 30 days prior to the event date