

## The London Armouries has always had a history of catering to local citizens...

The original London Armouries opened on February 1<sup>st</sup>, 1905 with a grand ceremony that included guests such as Lord Aylmer, Inspector General of the Canadian Forces. While the Armouries was designed to house unit quarters, a shooting gallery, gunnery shed and parade square, it also provided an impressive location to accommodate the Seventh Fusiliers, First Hussars and 6<sup>th</sup> Field Battery. During its time, the Armouries was also the centre of London's social scene, hosting grand military balls as well as visiting officials.

Since its opening in 1987 as a full service, 4-diamond hotel, the Armouries has again opened its doors to many more special guests including Prime Ministers, Celebrities and Dignitaries.

Much like the historical London landmark the Armouries has always been, the Delta London Armouries Hotel continues to be a part of cherished memories by providing superb catering services for functions from 2 to 200 people. All of our catering professionals, as well as our Executive Chef, have a commitment to exceed your expectations.

*As the tradition continues, allow us to cater to your needs here at the Delta London Armouries Hotel.*





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***Our Promise to you!***

## PLANNING A MEETING? WE'RE ON YOUR SIDE.

At Delta Hotels, we understand that it is our job to make meetings productive and special events memorable. We also know that these gatherings should be unique and, most of all, stress-free. With Delta Meeting Maestros, you can count on us to deliver, because our team of experts is committed to your success.

Delta Meetings Maestros is our promise that your meeting or special event, no matter how big or small, will be unlike any other. You've put so much of yourself into planning it - you deserve partners who are prepared to do the same.

You can expect the fastest response time in the industry

Your initial request will be answered within one hour, and you'll also receive a written proposal with unique and creative ideas within 24 hours—guaranteed.

Unique ideas are plentiful...

Count on our conference service managers to offer unique, creative ideas that will help make your meeting or event stand apart.

...Endless paperwork is not

We've simplified our contracts and invoices, so your valuable time can be spent where it matters most: planning your meeting or event.

You will only have to tell us once

We promise that everyone working on your meeting or event will be completely briefed on your requirements.

Use our Delta Meeting Maestros Hotline

Last-minute requests and questions will inevitably arise, and that's why there is a Delta Meeting Maestros Hotline in your event room. A conference service manager is only a call away to help you sort out your needs immediately.

It's not over when it's over

Even when your last guest has departed, we haven't finished our job. Your important feedback will help us focus on delivering what matters most to meeting and event planners like you.





# DELTA

LONDON ARMOURIES

## **Breakfast Menus**

### **Traditional Continental - 9.25**

(Minimum 10 people)

Selection of 4 seasonal juices Orange, Grapefruit, Apple & Cranberry  
Freshly baked Danish pastries, butter croissants, muffins, bagels with cream cheese, and assorted coffee cakes

***Add sliced fresh fruit 10.50***

### **The Healthy Choice - 12.00**

(Minimum 10 people)

Selection of Tropicana Juices  
Orange, Grapefruit, Apple & Cranberry  
Assorted cold cereals with granola and skim milk  
Fresh fruit platter with tropical fruit  
and cottage cheese  
Individual low fat fruit yogurts, and granola bars  
Assorted carrot, zucchini nut and banana breads  
Assorted bagels with cream cheese

### **The Londoner – 14.95**

(Minimum 10 people)

Selection of Tropicana Juices  
Orange, Grapefruit, Apple & Cranberry  
Farm fresh scrambled eggs  
Bacon, Canadian back bacon,  
and Farmer's Sausage  
Country style home fries, baked tomatoes  
with grated cheese  
Freshly baked Danish pastries, butter croissants, and scones

### **The Armouries Breakfast – 15.95**

(Minimum 10 people)

Selection of Tropicana juices  
Orange, Grapefruit, Apple & Cranberry  
Scrambled eggs with grated cheese  
Fresh waffles with Canadian Maple Syrup  
Bacon, Sausage and Canadian back bacon  
Assorted Danish, croissants and scones  
Bowl of fresh fruit salad



# DELTA

LONDON ARMOURIES

## **The Home Town Crowd – 16.95**

(Minimum 10 people)

Selection of Tropicana Juices  
Orange, Grapefruit, Apple & Cranberry  
Eggs Benedict with hollandaise sauce and Canadian Back Bacon  
Ham and Cheese burrito's  
Bacon, Sausage and Canadian back bacon  
Assorted Danish, croissants and scones  
Bowl of fresh fruit salad

***All breakfasts are served with butter,  
margarine and sweet preserves.  
Freshly brewed coffee – regular, decaf and a selection of fine teas.***

## **The Armouries Brunch - 23.95**

(Minimum 25 people)

Orange, Grapefruit, Apple & Cranberry  
Freshly baked danish pastries, butter croissants, and scones

Pasta salad with grilled vegetables,  
Garden Greens, Cole Slaw, Caesar Salad, Curried Mushrooms,  
Vegetable crudités and country paté

Scrambled eggs and country home fries  
Bacon, Sausage and Canadian back bacon

Barbecued Chicken with a smoky apple BBQ sauce served on top of rice pilaf  
Fresh Italian pasta with basil, olives, & grape tomatoes in a white wine sauce  
Seasonal garden vegetables

Fresh fruit salad with yogurt  
Selection of Canadian and international cheeses  
Wide variety of mouth watering desserts

Coffee, decaf and tea  
Assorted rolls and butter



**Breakfast & Break Optional Items**

*Customize your breakfast or breaks with these delicious items*

Prices per person unless otherwise noted

|   |       |  |        |
|---|-------|--|--------|
| Cold cereals with milk                        | 2.75  | Bottled water  | 2.50   |
| Vanilla Waffles with Canadian Maple Syrup     | 3.75  | Assorted individual juices   | 2.25   |
| Hot cinnamon oatmeal                          | 3.00  | Lemon or Lime San Pellegrino   | 2.50   |
| Hot Chocolate                                 | 2.50  |  |        |
|   |       | <b><u>Freshly brewed Coffee or Tea service</u></b>                         |        |
| Omelet Station with your own personal Chef    | 8.00  | Service for 5  | 9.75   |
| Jugs of Tropicana per carton                  | 19.00 | Service for 10   | 19.50  |
| Freshly squeezed juices per 1 ½ litre pitcher | 26.00 | Service for 25   | 50.00  |
| Individual cartons of milk                    | 2.00  | Service for 50   | 97.50  |
| Regular and diet pop                          | 2.00  | Service for 100  | 195.00 |
| Sparkling San Pellegrino                      | 2.50  |  |        |
|   |       | Selection of assorted herbal teas, English Breakfast tea and Earl Grey tea |        |



**Breakfast & Break Optional Items**

*Customize your breakfast or breaks with these delicious items*

Prices per dozen unless otherwise noted

**Add to your Coffee Break**

|   |       |                                     |       |
|---|-------|-------------------------------------|-------|
| Assorted bagels with cream cheese             | 28.50 | Assorted homemade cookies           | 22.00 |
| Fruit Danish pastries                         | 28.50 | Assorted coffee cakes               | 27.00 |
| Fresh butter croissants                       | 28.50 | French pastries                     |       |
| Fresh chocolate croissants                    | 31.50 | 37.50                               |       |
| Assorted scones                               | 29.50 | All Bran Bars                       | 22.50 |
| Assorted bran and fruit muffins               | 27.00 | Assorted country squares            | 25.50 |
| Homemade carrot, zucchini and<br>banana bread | 27.00 | Chocolate Brownies                  | 25.50 |
| Shortbread fingers                            | 25.20 | Individual flavoured yogurts (each) | 2.75  |
| French Pastries                               | 37.50 | Ice Cream Bars (each)               | 4.25  |
| Fruit Tartlets                                | 24.00 | Chocolate Truffles (each)           | 2.95  |
| Assorted Granola Bars                         | 19.50 | Individual Cereals (each)           | 2.75  |
|   |       | Rice Crispy Squares (each)          | 2.25  |



**DELTA**  
LONDON ARMOURIES

**Delta Lunch Specials**

(Minimum 10 people for all lunches)  
(Additional charges will apply for guarantees less than 10 people)

**Deli Lunch – 16.95**

Soup of the Day  
Mixed Greens with house dressing  
Potato salad, Cole Slaw, Caesar Salad,  
Assorted sandwiches  
on a variety of breads and buns  
Deli cold cuts to include  
Beef, smoked turkey, black forest ham,  
salami and pastrami  
Tuna and Egg Salad  
Old and medium cheddar cheeses  
Pickles and olives  
Mustard and mayonnaise  
Fruit tarts and Country squares

**Make your own Sandwich – 18.95**

Same as above items, create your own self  
service

**Healthy Life Lunch- \$16.95**

Broccoli & cauliflower salad  
Whole grain pasta salad, garden salad with a  
variety of dressings  
Low fat turkey and low fat black forest ham  
alongside assorted spreads and breads  
Imported cheese, crackers and  
vegetables crudités  
Fresh fruit and cottage cheese

**Let's Go Green Armouries Buffet - \$18.50**

Refillable water jugs in place of bottled water  
A variety of salads with organic greens  
and dressings  
Vegetable crudités  
Free range Chicken on a bun with lettuce and  
tomato served with organic pommes frites  
Fresh fruit tray  
Organic coffee and tea

**Italian Pranzo – 20.95**

Caesar and Mixed Greens  
Warm baked Bruschetta  
Oven baked ziti with sausage and peppers  
in a tomato basil sauce  
Cannelloni stuffed with ricotta cheese  
smothered in a creamy Alfredo sauce  
Tiramisu and Italian desserts

**Asian Invasion**

Mixed greens, rice noodle salad, pineapple and  
mandarin Cole slaw,  
Rice pudding, mango fruit tart, and fortune  
cookies

**Choose Your Chop Stick**

**Chop stick#1**

Pad Thai with chicken and shrimp - 19.95

**Chop Stick # 2**

Sweet and sour pineapple chicken - 18.95

**Chop Stick # 3**

Vegetable stir-fry in a soy ginger sauce  
served over rice - 17.95

**Chop Stick # 4**

Ginger beef on top of egg noodles - 19.95

All items served with fried rice and egg rolls



**Armouries Lunch Buffet - \$22.95**

Minimum of 20 guests

Rolls & butter  
Chef's daily soup  
Mixed garden salad with house dressing  
Potato salad, Greek salad, Caesar salad  
Pickles and olives

***Choose two hot entrees***

Vegetarian chow mien  
Slow roasted chicken  
Roasted pork loin with apple and savoury stuffing  
Ginger beef over egg noodle or rice  
Grilled Chicken over steamed rice  
Fettuccini Alfredo  
Meat lasagna

All of the above items are served with roasted potato and vegetables  
Cakes, country squares and fruit salad

**Lunch time Optional Items**

*Customize* your lunch with these delicious items along with any of the breakfast  
or break items

Prices per person unless otherwise noted

|                     |        |
|---------------------|--------|
| Soup of the day     | \$4.00 |
| Shrimp Cocktail     | \$8.95 |
| Crudités and dips   | \$2.70 |
| Sliced Fruit        | \$3.00 |
| Cheese and crackers | \$4.50 |
| Hummus and pita     | \$4.50 |



### **Themes Breaks**

Everyone needs a break! In the mid morning or late afternoon choose one of these breaks to energize your group!

Prices are per person

#### **“Smart Choice”**

Mixed nuts, vegetable crudités, sliced fruit, bottled water  
8.00

#### **“Got Junk”**

Variety of different candy from M&M's, Gummy Worms, Skittles, Miss Vickies chips, on display for you choice.  
8.00

#### **“Say Cheese”**

International cheeses with crackers, dried and fresh fruit  
8.50

#### **“Will Work for Chocolate”**

Chocolate dipped berries, Mini Brownie bites, Chocolate dipped Cookies  
With your choice of hot Chocolate or Chocolate Milk  
8.50

#### **“Ice Cream Parlour”**

Make your own Sundaes with Chocolate, Caramel, and Strawberry Toppings with Banana, shaved Chocolate, roasted Peanuts, crushed cookies, whipped cream and of course Cherries  
9.00

#### **“Tea Time”**

A wide selection of soothing blends, with pound cake and biscottis  
8.00

#### **“The Big Dipper”**

Bowl of Potato chips, Pita chips and Nacho chips  
Salsa, Dill Pickle dip, Cusabi dip and  
Crispy Vegetable Crudités  
7.00

All breaks include coffee, tea and assorted soft drinks



**The Armouries Meeting Package**

Based on a minimum of 10 participants    \$39.95 pp  
**Package available without parking at    \$34.95 pp**

Main meeting room  
 Complimentary Day parking at Convention Centre  
 Complimentary high speed internet access  
 Pens, paper, mints, water  
 Complimentary Flipchart

**Start your day off with our traditional continental breakfast which includes fresh fruit salad**

Freshly brewed coffee, tea and assorted juices

Breaks:            AM – Coffee & Tea                            PM – Coffee, Tea, Soft Drinks, Homemade Cookies

|  |   |
|--|---|
| <p style="text-align: center;"><b><u>A Taste of The Greek Islands</u></b></p> <p style="text-align: center;">Greek Salad &amp; Mixed Greens<br/>       Grilled Pitas with Tzatziki Sauce<br/>       Lemon Marinated Chicken with fresh grilled vegetables<br/>       Greek Rice with roasted Yukon potato wedges<br/>       Baklava</p>  | <p style="text-align: center;"><b><u>Under The Tuscan Sun</u></b></p> <p style="text-align: center;">Caesar Salad &amp; Mixed green salad<br/>       Warm baked bruschetta<br/>       Oven baked ziti pasta with sausage and peppers in a tomato basil sauce<br/>       Cannelloni stuffed with ricotta cheese smothered in a creamy alfredo sauce<br/>       Tiramisu and Italian pastries</p> |
| <p style="text-align: center;"><b><u>Lunch in Shanghai</u></b></p> <p style="text-align: center;">Oriental Vegetable Soup<br/>       Spicy cucumber salad, sweet and sour noodle salad<br/>       Grilled chicken strips tossed with stir-fry vegetables in a savory Szechwan sauce served over egg noodles<br/>       Asian infused fried rice<br/>       Fortune cookies &amp; Country squares</p> | <p style="text-align: center;"><b><u>A Picnic in the Park</u></b></p> <p style="text-align: center;">Garden green salad, potato salad, coleslaw<br/>       Assorted wraps &amp; sandwiches including turkey, ham, egg salad, tuna, salami, pastrami, and beef<br/>       Assortment of pickles and olives<br/>       Country squares</p>  |

**Attendees must register their license plates numbers with the front desk upon arrival.**



### **Armouries Plated Dinner Selections**

#### **Italian Inspired Dinner - 30.95**

Caesar salad with fresh garlic  
Wild mushroom tortellini in  
a basil infused olive oil  
Served with a warm baguette  
Tiramisu

#### **Mardi Gras & Louisiana Dreams - 31.95**

Spinach and Strawberry Balsamic salad  
Louisiana Chicken Penne Pasta  
Grilled zucchini, roasted garlic, and red pepper's toasted  
with strips of blacked chicken breast in a creamy Alfredo sauce  
Bourbon Pecan Pie

#### **European Design - 32.95**

Garden Green salad with Chef's choice of dressings  
Lemon infused grilled Chicken breast accompanied  
by herb roasted new potatoes and broccolini bouquet  
Lemon tartlet

#### **Canadian Special - 34.95**

Roasted red pepper bisque  
Duo of Beef & Chicken  
With your choice of sauce  
Served with roasted mini potato and broccolini bouquet  
Death by Chocolate

#### **New York Minute - 49.95**

Cucumber bowl Salad  
Mixed greens in a cucumber ribbon bowl with julienne vegetables  
Your choice of dressings  
Manhattan style Striploin  
Served with herb roasted mini potatoes and broccolini bouquet  
New York Cheese Cake

**All served with fresh rolls, coffee and tea**



**Chef's Signature Dishes**

|   |      |
|---|------|
| Purple Beet Bisque                                    | 6.75 |
| Watermelon & Champagne Soup                           | 7.00 |
| Mulligatawny soup (pepper water)                      | 6.75 |
| Thai Lemon grass soup                                 | 7.00 |
| Roasted red pepper and Tomato with a hint of tarragon | 6.50 |
| Caramelized onion soup with pear and stilton          | 7.00 |
| Broccoli and aged cheddar soup                        | 6.75 |
| Roasted garlic and asiago soup                        | 6.50 |
| Golden cauliflower soup                               | 6.75 |

**Salads**

|  |      |
|--|------|
| Spinach, red onion and mandarins with a light sweet poppy dressing               | 7.00 |
| Mixed seasonal greens with julienne carrots, zucchini, onions and house dressing | 6.75 |
| Traditional Caesar salad   | 6.75 |
| Mixed greens tossed with dried cranberries, goats cheese and candied pecans      | 6.75 |

**Main Entrees**

All of our entrees are served with herb roasted mini potatoes and a selection of seasonal vegetables tossed and seasoned  
Assorted rolls with butter and Coffee and tea

|  |       |
|--|-------|
| <b>Prime Rib of Beef</b>                                 |       |
| With beef demi-glace and Yorkshire pudding               | 26.95 |
| <b>Manhattan Style Striploin</b>                         |       |
| Served with a mushroom sauce                             | 31.95 |
| <b>Duo of Beef and Chicken</b>                           |       |
| With choice of sauces                                    | 27.50 |
| <b>Baked Salmon Filet</b>                                |       |
| Dill and citrus sauce                                    | 25.50 |
| <b>Grilled Breast of Chicken</b>                         |       |
| Served with a smoky BBQ sauce                            | 25.50 |
| <b>Oven roasted Striploin of Beef</b>                    |       |
| Juicy strips of beef cooked medium with choice of sauces | 26.50 |
| <b>Double boned Pork chop</b>                            |       |
| With an apple chutney                                    | 27.95 |
| <b>Grilled 8oz Striploin</b>                             | 28.95 |



**Armouries Dinner Buffet - 38.95**  
(Minimum 30 people)

**Salads**

Vegetables crudités and paté  
Market salad with assorted dressings  
Curried mushrooms, broccoli, cauliflower and pecans  
Pasta salad with grilled vegetables and Caesar salad

**Cold Cuts**

Roast beef, baked smoked ham with assorted mustards, smoked turkey,  
pastrami and spiced salami  
Assorted rolls and butter  
Deli platter of pickles and olives.

**From the Sea**

Smoked Salmon, Poached Salmon, chilled Shrimp and marinated Mussels

**Hot Food**

Roasted Striploin of beef with a béarnaise sauce  
Grilled breast of chicken with a mushroom brie cream sauce  
Coconut infused rice pilaf  
Oven roasted mini potatoes tumbled in herbs  
Medley of fresh seasonal vegetables

**Desserts**

A grand selection of cakes, flans, fruit salad  
Imported cheeses and crackers  
Coffee and tea



**Forest City Buffet- 33.00**  
(Minimum 25 people)

Variety of salads, assorted cheeses and vegetable crudité's platter

Deli meat platter with roast beef, smoked ham, and smoked turkey  
Mustards, dipping sauces and spreads  
Rolls and butter

**Choice of two hot items:**

Chorizo stuffed pork loin with pan jus  
Pasta italiano with fresh roma tomato, spinach olive and  
shaved parmesan cheese.  
Drizzled with a lemon infused olive oil

Sicilian sweet and sour chicken  
Spinach and ricotta cannelloni in a creamy Alfredo sauce

**Dessert Table**

Selection of homemade cookies and Country squares

Coffee, Tea

*Add a selection from our Reception Platters to customize your special event!*



**Desserts**

|   |      |
|---|------|
| Brandy Snap with a duo of white and chocolate mousse, topped with berries | 7.75 |
| Turtle Cheesecake   | 7.50 |
| Death by Chocolate  | 7.50 |
| Lemon Custard flan  | 7.50 |
| Pecan tart  | 7.50 |
| Chocolate lava cake   | 7.95 |

If you have a special request just let us know!



**DELTA**  
LONDON ARMOURIES

**Reception Platters**

Based on 25 people

|  |        |
|--|--------|
| Vegetable Crudités                     | 65.00  |
| Paté and Cumberland Sauce              | 95.00  |
| International cheeses and crackers     | 110.00 |
| Poached Salmon with dill mayonnaise    | 130.00 |
| Smoked Salmon with Cream Cheese        | 175.00 |
| Roasted Hummus and Bruchetta with Pita | 75.00  |
| Shrimp Cocktail (30 pieces)            | 85.00  |
| Sliced Fresh Fruit                     | 85.00  |
| Open Faced Sandwiches (50 Pieces)      | 75.00  |
| Antipasto Platter                      | 125.00 |
| Deli platter with pickles              | 145.00 |
| Grilled Marinated Vegetables           | 95.00  |

**Cold Canapés**

Based on 50 Pieces

|   |        |
|---|--------|
| Smoked Salmon on Pumpnickel               | 145.00 |
| Salami and cream Cheese                   | 85.00  |
| Brie with pepper jelly                    | 75.00  |
| Herbed Cream Cheese with roasted peppers  | 75.00  |
| Baby Shrimp and dill                      | 125.00 |
| House Paté                                | 110.00 |
| Assorted from above based on 4 per person | 10.95  |

**Hot Canapés**

Based on 60 pieces

|   |        |
|---|--------|
| BBQ Italian Meatballs                     | 95.00  |
| Bacon Wrapped Scallops                    | 135.00 |
| Chicken Satays                            | 135.00 |
| Beef Wellingtons                          | 145.00 |
| Mushroom Tarts                            | 135.00 |
| Black Bean Quesadilla                     | 135.00 |
| Vegetable Spring rolls                    | 125.00 |
| Chicken Wings                             | 145.00 |
| Wonton Shrimps                            | 145.00 |
| Vegetarian Samosa's                       | 125.00 |
| Spanakopita                               | 145.00 |
| Chicken Fingers                           | 145.00 |
| Assorted from above based on 4 per person | 10.95  |

**By the Basket**

|  |      |
|--|------|
| Potato Chips, Nuts, Pretzels or Nachos | 8.00 |
|--|------|



**Chef Stations**

*Prices per person unless otherwise stated*

|  |        |
|--|--------|
| Pasta or Stir-fry Station with all the trimmings (per person)              | 10.95  |
| Hip of Beef with buns and condiments (125 people)                          | 650.00 |
| Smoked Maple Ham (30 people)<br>175.00                                     |        |
| Sweet Table (Minimum of 50 people) selection of cakes, tortes and pastries | 12.95  |
| Seafood Station with shrimp, mussels, smoked salmon, and poached salmon    | 18.95  |

**Beverage Service**

**Host Bar**

Recommended when the Host provides the reception.

**Standard Host Bar**

|   |                 |
|---|-----------------|
| <b>Premium Brand Liquor (1oz)</b><br>Vodka Smirnoff, Capt. Morgan White Rum, Gordon's Gin, J&B Scotch | 4.02 per glass  |
| <b>Domestic Beer</b><br>Blue, Blue Light, 50, Bud, Canadian, Coors Light                              | 4.02 per bottle |
| <b>Domestic Wine</b><br>Peller Estates Founder's Series VQA   | 4.40 per glass  |
| <b>Soft Drinks &amp; Juices</b><br>Coca-Cola Products   | 1.95 per glass  |

**In Addition to a Standard Host Bar**

|  |                 |
|--|-----------------|
| <b>Deluxe Brand Liquor (1oz)</b><br>Crown Royal, Absolute, Bacardi Gold, Tanqueray, JW Red Label | 4.40 per glass  |
| <b>Premium Liqueurs (1oz)</b><br>Amaretto, Irish Cream, Kahlua, Sambuca, Tequila Rose            | 4.40 per glass  |
| <b>Deluxe Liqueurs (1oz)</b><br>Grand Marnier, Courvoisier VS                                    | 4.96 per glass  |
| <b>Premium Domestic Beer</b><br>Sleeman Clear, Brick Lager, Brick Amber                          | 4.20 per bottle |
| <b>Imported Beer</b><br>Sol, Stella Artois   | 4.59 per bottle |
| <b>Imported Wine</b><br>Selection of Chilean, Californian & Australian wines                     | 5.73 per glass  |



# DELTA

LONDON ARMOURIES

## Reception Punch (per 25 people)

|                                    |        |
|------------------------------------|--------|
| Fruit (1 gallon)                   | 49.00  |
| Sangria (1 gallon, 1 bottle)       | 75.00  |
| Champagne (1 gallon, 1bottle)      | 75.00  |
| Specialty (1 gallon, 20 oz liquor) | 100.00 |

If the bar revenue does not exceed \$250.00 before taxes and gratuities, there will be an additional charge of \$75.00 for the bartender, for a minimum of 3 hours, plus \$10.00 per hour for each additional hour.

## Beverage Service

### Cash Bar

Recommended when guests are to pay for their drinks. Prices are inclusive of all Taxes and Gratuities.

#### Standard Cash Bar

|  |                 |
|--|-----------------|
| <b>Premium Brand Liquor (1oz)</b>                                | 5.25 per glass  |
| Vodka Smirnoff, Capt. Morgan White Rum, Gordon's Gin, J&B Scotch |                 |
| <b>Domestic Beer</b>   | 5.25 per bottle |
| Blue, Blue Light, LGD, Bud, Canadian, Coors Light                |                 |
| <b>Domestic Wine</b>   | 5.75 per glass  |
| Peller Estates Founder's Series VQA                              |                 |
| <b>Soft Drinks &amp; Juices</b>                                  | 2.25 per glass  |
| Coca-Cola Products or Deluxe                                     |                 |

#### In Addition to a Standard Cash Bar

|  |                 |
|--|-----------------|
| <b>Deluxe Brand Liquor (1oz)</b>                             | 5.75 per glass  |
| Crown Royal, Absolute, Bacardi Gold, Tanqueray, JW Red Label |                 |
| <b>Premium Liqueurs (1oz)</b>                                | 5.75 per glass  |
| Amaretto, Irish Cream, Kahlua, Sambuca                       |                 |
| <b>Deluxe Liqueurs (1oz)</b>                                 | 6.50 per glass  |
| Grand Marnier, Courvoisier VS                                |                 |
| <b>Premium Domestic Beer</b>                                 | 5.50 per bottle |
| Sleeman Clear, Brick Lager, Brick Amber                      |                 |
| <b>Imported Beer</b>   | 6.00 per bottle |
| Sol, Stella Artois   |                 |
| <b>Imported Wine</b>   | 7.50 per glass  |
| Selection of Chilean, Californian & Australian wines         |                 |

If the bar revenue does not exceed \$500.00 before taxes and gratuities, there will be an additional charge of \$75.00 for the bartender, for a minimum of 3 hours, plus \$10.00 per hour for each additional hour.

If the function is over 125 people, there will be a \$10.00 per hour charge for a Ticket Seller and/or a 2<sup>nd</sup> bartender (fee levied at the discretion of our Banquet Manager).

## Banquet Wines by the bottle only



**DELTA**  
LONDON ARMOURIES

**White**

|  |       |
|--|-------|
| Colio Estates, Proprietor's Selection, Blend, Ontario    | 25.00 |
| Jackson Triggs, Proprietors Edition, Chardonnay, Ontario | 25.00 |
| Peller Estates, Heritage Series, Chardonnay, Ontario     | 27.00 |
| Cave Spring, Dry Riesling, Ontario                       | 34.50 |
| Angels Gate, Gewurtztraminer, Ontario                    | 36.75 |
| Rosemount Estate, Sauvignon Blanc, Australia             | 36.75 |
| Monkey Bay, Sauvignon Blanc, New Zealand                 | 36.75 |
| Echeverria, Sauvignon Blanc, Chile                       | 37.50 |
| Jean Luc Colombo, Viognier, France                       | 40.00 |
| Cabert 'Bertoilo' Pinot Grigio, Italy                    | 33.50 |
| Plantatree, Chardonnay, California                       | 33.50 |
| Ironstone, Obsession, California                         | 34.50 |
| Barefoot, Pinot Grigio, California                       | 29.50 |

**Red**

|  |       |
|--|-------|
| Colio Estates, Proprietor's Selection, Blend, Ontario            | 25.00 |
| Jackson Triggs, Proprietors Edition, Cab Franc/Cab Sauv, Ontario | 25.00 |
| Peller Estates, heritage Series, Cabernet Merlot, Ontario        | 27.00 |
| Pelee Island, Merlot, Ontario                                    | 26.00 |
| Louis Jadot Couvent des Jacobins, Pinot Noir, France             | 55.00 |
| Baron Phillips de Rothschild, Merlot, France                     | 27.50 |
| Rosemount Estate, Shiraz/Cabernet, Australia                     | 37.50 |
| Langmeil, Earthworks Shiraz, Australia                           | 41.50 |
| Echeverria, Cabernet Sauvignon, Chile                            | 37.50 |
| Humberto Canale Black River Malbec, Argentina                    | 36.50 |
| Liberty School, Cabernet Sauvignon, California                   | 42.00 |
| Plantatree, Merlot, California                                   | 33.50 |
| Masi, Valpolicella, Italy  | 39.00 |

**Blush Wines**

|  |       |
|--|-------|
| Hillebrand, Gammy Noir                                 | 29.00 |
| Hillebrand Private Reserve Late Harvest Vidal, Ontario | 28.00 |
| Gallo, White Zinfandel, California                     | 30.50 |

**Sparkling Wines and**

|  |        |
|--|--------|
| <b><u>Champagne</u></b>                          | 32.00  |
| Peller Estates French Cross, Brut Cuvee, Ontario | 36.50  |
| Jackson Triggs, Brut, Ontario                    | 38.00  |
| Bottega Petalo II Vino Dell' Amore Moscato       |        |
| Mumms, Cordon Rouge, France                      | 125.00 |



**Wine availability and pricing is subject to change, without notice, based on changes by the LCBO**



## **Meeting and Event Frequently Asked Questions**

### **All the meals look wonderful which one do I choose?**

Let our conference services manager assist with suggestions for choosing your menu selections. They will provide you with feedback from our clients on our best sellers. We can also customize a menu based on your budget requirements.

### **I have a guest/client who has special dietary restrictions what can you do?**

We always have requests for special meals – dietary restrictions, vegetarian preferences and personal preferences. Let us know what your guests require and we will make it happen.

### **When is my selection due?**

You should make your menu choices at least three weeks in advance or earlier. This allows us time to order from our suppliers, ensuring fresh ingredients. Should a product not be available from our suppliers, then we have time to make other arrangements or contact you for substitutions as a very last resort.

### **When are my guest numbers finalized?**

3 Business days prior to your event.

### **Do you have AV on site?**

We have Vista AV on site for all of your AV needs

### **What colours of linens do you have?**

We have two choices, cream and white linens with black overlays.

Yes you are allowed to bring in your own designers if you would like to decorate in your company's colours or theme.

### **Deposits?**

A \$750.00 deposit is due on all social receptions. Corporate clients with direct billing are exempt.

### **Parking?**

If your guests are coming in for your event only and not staying overnight, we suggest the London Convention parking lot, or Galleria parking lot, Evening events after 6:00pm all meters are free downtown.

These are our most popular questions, if you have any other questions just ask us!



**Our Team & Contact Information**

**General Inquiries**

Katie Tuttle - Sales & Catering Coordinator  
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**Conference Services**

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**Visit us On Line at**

**[www.deltalondonarmouries.com](http://www.deltalondonarmouries.com)**

**for links to floor plans and more information**

**Let us show you the Delta Difference!!**



**DELTA**  
LONDON ARMOURIES  
Green Program

**Committed to environmental performance excellence, InnVest REIT strives to protect tomorrow... today.**

As an industry leader dedicated to responsible operations everywhere we do business, our goal is to drive operational excellence while continuing our long-standing commitment to reduce our hotels' environmental impact.

From coast to coast, company-wide we have challenged ourselves to reduce energy use through conservation and to employ energy efficiency techniques, all while continuing to deliver consistently superior quality and service with exceptional value and convenience to you, our guests.

Travel and tourism is one of the largest industries in the world. We contribute over 10 percent of the global GDP and in excess of 200 million jobs worldwide. Our industry fully recognizes our global, national, provincial and local environmental responsibilities and we take them seriously.


















This is why we are proud to announce that all our hotels across Canada have been awarded Green Keys for actively supporting the energy and environmental initiative through the [Hotel Association of Canada \(HAC\) Green Key Program](#).

The Green Key Program is a nationwide energy and environmental initiative that hotels across Canada are engaging in to encourage, promote and support ecological consciousness in the hospitality industry. At InnVest REIT, we recognize the need to be responsive and adapt to the changing requirements of all communities in which we operate, and we hope you will choose to stay with us based on this level of commitment.

At the heart of this program is the premise that environmental leadership and responsibility make business sense. The implementation of a few key resource-conservation measures, while decreasing our energy and water consumption rates goes a long way to helping reduce our ever-increasing costs. This is why all InnVest REIT hotels participate in the Green Key Program and are committed to identifying cost savings in all operating procedures. Simply said, smart choices and actions go a long way to making a big difference.

We are proud of our accomplishments to-date and we invite you our guests to join in and help us continue to meet and exceed our objectives.

**Delta London Armouries Hotel – Specific Programs & Procedures**

-  Blue box program for over 10 years in all guest rooms, meeting rooms and offices
-  Glass and aluminium recycling
-  Battery, toner, amenities recycling program
-  Composting program for kitchen scraps
-  Low amp lighting in all rooms
-  Natural gas water boilers – newly installed with higher efficiency rating
-  Guest room energy lighting program
-  Low flow showerheads
-  Use of Environmentally friendly cleaners
-  F&B – Reusable items – Dishware, linens, water jugs
-  Green Team meets quarterly to review policies
-  A/C system on demand
-  Timers for outside lighting
-  Natural lighting & dimmers in meeting rooms
-  Soap dispenser in Public washrooms and Pool change rooms
-  Blue ribbon laundry towel reduction program
-  Purchasing recycled products, paper, supplies