

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

The original London Armouries opened on February 1st, 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 6th 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 – 12.00

(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 13.50

The Healthy Choice – 15.00

(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 – 17.00

(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 Home Town Crowd – 18.00

(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.



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	2.50
Hot cinnamon oatmeal	3.00	Lemon or Lime San Pellegrino	2.50
Hot Chocolate	2.50		
		<u>Freshly brewed Coffee or Tea service</u>	
Omelet Station with your own personal Chef	8.00	Service for 5	11.25
Jugs of Tropicana per carton	19.00	Service for 10	22.50
Freshly squeezed juices per 1 ½ litre pitcher	26.00	Service for 25	56.25
Individual cartons of milk	2.50	Service for 50	112.50
Regular and diet pop	2.50	Service for 100	225.00
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	37.50
Fresh chocolate croissants	31.50	All Bran Bars	22.50
Assorted scones	29.50	Assorted country squares	25.50
Assorted bran and fruit muffins	27.00	Chocolate Brownies	25.50
Homemade carrot, zucchini and banana bread	27.00	Individual flavoured yogurts (each)	2.75
Shortbread fingers	25.20	Ice Cream Bars (each)	4.25
French Pastries	37.50	Chocolate Truffles (each)	2.95
Fruit Tartlets	24.00	Individual Cereals (each)	2.75
Assorted Granola Bars	19.50	Rice Crispy Squares (each)	2.25



Delta Lunch Specials

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

Deli Lunch – 19.95

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- \$19.95

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

Italian Pranzo – 24.95

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- 22.95

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

Chop Stick # 2

Sweet and sour pineapple chicken

Chop Stick # 3

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

Chop Stick # 4

Ginger beef on top of egg noodles

All items served with fried rice and egg rolls



Armouries Lunch Buffet - \$23.95

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



DELTA
LONDON ARMOURIES

The Armouries Meeting Maestro Package

\$39.95 Per Person

Included In Your Package

Meeting Room Rental
Podium with built in Microphone
Complimentary High Speed Internet Access
Pens, Paper, Mints & Water
Flipchart with Markets

Day Parking can be added to your meeting package for \$5.00 per person, and is only available at the Convention Centre Lot at King St & Waterloo St. Payment not required at the kiosk, Just leave your license plate number with the front desk.



Food and Beverage

Breakfast

Assorted Chilled Juices
Fresh Sliced Fruit with Granola and Yogurt
Fresh Bakery Selections
Freshly brewed Coffee & Tea
Upgrade to a hot breakfast for \$5 / person
includes Scrambled Eggs, Bacon & Hash Browns.

AM BREAK

Freshly Brewed Coffee & Tea

PM Break

Freshly Brewed Coffee & Tea
Chefs Selection of fresh baked goods
Fresh fruit salad

Lunch Options – Five Day Rotation

<p style="text-align: center;"><u>Monday</u> <i>A TOUCH OF TUSCANY</i></p> <ul style="list-style-type: none"> • Freshly Made Soup of the Day • Baked Garlic Toast, Ceasar Salad • Penne Pasta in a basil cream sauce with grilled chicken, onions, mushrooms and peppers • Vegetarian Lasagna • Crudites with Dip • Variety of Desserts • Freshly Brewed Coffee & Tea 	<p style="text-align: center;"><u>Tuesday</u> <i>A PICNIC AT THE BEACH</i></p> <ul style="list-style-type: none"> • Freshly Made Soup of the Day • Fresh Market Greens with Assorted Dressings • Assorted Flatbreads, Focaccia & Wraps with an assortment of Deli Meats and Cheeses (lettuce & tomato) • Pickle and Olive Tray • Variety of Desserts • Freshly Brewed Coffee & Tea
<p style="text-align: center;"><u>Wednesday</u> <i>A MEXICAN FIESTA</i></p> <ul style="list-style-type: none"> • Fresh Bread Basket • Baby Greens with Assorted Dressings • Soup of the Day • <i>Build your Own Fajita</i> with Grilled Chicken Strips, Ground Beef, Sauteed Vegetables, Cheese, Lettuce, Sour Cream and Salsa • Mexican Infused Rice • Variety of Desserts • Freshly Brewed Coffee & Tea 	<p style="text-align: center;"><u>Thursday</u> <i>HEALTHY CHOICE</i></p> <ul style="list-style-type: none"> • Fresh Bread Basket • Freshly Made Soup of the Day • Make your own Salad with Assorted Greens, Meats, Cheeses and Vegetables • Variety of Desserts • Freshly Brewed Coffee & Tea
<p style="text-align: center;"><u>Friday</u> <i>A RIDE ON THE ORIENT EXPRESS</i></p> <ul style="list-style-type: none"> • Fresh Bread Basket • Freshly Made Soup of the Day • Rice Noodle Salad • Szechwan Vegetable Stirfry on a bed of rice • Ginger Beef accompanied by Egg Noodles • Fortune Cookies • Variety of Desserts • Freshly Brewed Coffee & Tea 	<p style="text-align: center;">COME EXPERIENCE THE DELTA MEETING MAESTRO DIFFERENCE</p> <p style="text-align: center;">WE CAN MAKE IT HAPPEN</p>



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

European Design - 34.95

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 - 36.95

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



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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

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



Armouries Dinner Buffet - 42.95
(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- 34.95
(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!



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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



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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
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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)	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

Premium Brand Liquor (1oz) Vodka Smirnoff, Capt. Morgan White Rum, Gordon's Gin, J&B Scotch	4.25 per glass
Domestic Beer Blue, Bud Light, 50, Bud, Canadian, Coors Light	4.25 per bottle
Domestic Wine Colio Proprietors Selection Red & White	5.00 per glass
Soft Drinks & Juices Pepsi Products	1.95 per glass

In Addition to a Standard Host Bar

Deluxe Brand Liquor (1oz) Crown Royal, Absolute, Bacardi Gold, Tanqueray, JW Red Label	4.62 per glass
Premium Liqueurs (1oz) Amaretto, Irish Cream, Kahlua, Sambuca, Tequila Rose	4.62 per glass
Deluxe Liqueurs (1oz) Grand Marnier, Courvoisier VS	5.19 per glass
Premium Domestic Beer Moosehead, Keiths, Brick Amber	4.43 per bottle
Imported Beer Sol, Stella Artois	5.00 per bottle
Imported Wine Selection of Chilean, Californian & Australian wines	6.16 per glass



Reception Punch (per 25 people)

Fruit (1 gallon)	49.00
Sangria (1 gallon, 1 bottle)	75.00
Champagne (1 gallon, 1 bottle)	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

Premium Brand Liquor (1oz)	5.50 per glass
Vodka Smirnoff, Capt. Morgan White Rum, Gordon's Gin, J&B Scotch	
Domestic Beer	5.50 per bottle
Blue, Blue Light, LGD, Bud, Canadian, Coors Light	
Domestic Wine	6.50 per glass
Peller Estates Founder's Series VQA	
Soft Drinks & Juices	2.50 per glass
Pepsi Products	

In Addition to a Standard Cash Bar

Deluxe Brand Liquor (1oz)	6.00 per glass
Crown Royal, Absolute, Bacardi Gold, Tanqueray, JW Red Label	
Premium Liqueurs (1oz)	6.00 per glass
Amaretto, Irish Cream, Kahlua, Sambuca	
Deluxe Liqueurs (1oz)	6.75 per glass
Grand Marnier, Courvoisier VS	
Premium Domestic Beer	5.75 per bottle
Sleeman Clear, Brick Lager, Brick Amber	
Imported Beer	6.50 per bottle
Sol, Stella Artois	
Imported Wine	8.00 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.



LONDON ARMOURIES

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

White

Chardonnay , Jackson Triggs, Canada	\$29.00
<i>Soft aromas of apple, butterscotch & pineapple, hints of vanilla & oak</i>	
Chardonnay , Peller Estates, Canada	\$29.00
<i>Medium bodied, easy drinking with flavours cream, spice and ripe apple</i>	
Chardonnay , Inniskillin, Canada	\$29.00
<i>Aromas of apple & citrus, tropical flavors lead to a crisp refreshing finish</i>	
Semillion-Sauvignon Blanc , Astica, Argentina	\$29.00
<i>Highly aromatic on nose, tangy citrus, notes of grapefruit</i>	
Sauvignon Blanc , Caliterra, Chile	\$29.00
<i>Vibrant & easy drinking, hints of lime, citrus and pineapple</i>	
Pinot Grigio , Beringer, California, U.S.A	\$29.00
<i>Refreshing juicy white peaches and citrus flavours, easy drinking</i>	
Pinot Grigio , Bolla, Phillippe Dandurand, Italy	\$39.00
<i>Fresh, well balanced, with aromatic pear notes</i>	
Riesling/Gewürztraminer , Hardy's Stamp, Australia	\$29.00
<i>Rose petal & lychee flavours, hint of spice balanced with citrus flavours</i>	

Red

Cab Franc/ Cab Sauv , Jackson Triggs, Canada	\$29.00
<i>Aroma of plum & blackcurrant, finishes with bold fruit & rich tannins</i>	
Cabernet Merlot , Peller Estates, Canada	\$29.00
<i>Full bodied, vibrant aromas of blackcurrant & red berries</i>	
Cabernet Merlot , Inniskillin, Canada	\$29.00
<i>Berry & plum on the nose, spicy and floral notes, cherry & plum flavors</i>	
Valpolicella , Phillippe Dandurand, Italy	\$39.00
<i>Bright cherry-red color, aromas of grapes & cherries, pleasant flavor</i>	
Merlot , Fat Bastard, Thierry & Guy, France	\$39.00
<i>Plum & cherry aromas, hints of berry fruit & herbs with soft tannins</i>	
Malbec , Septima, Argentina	\$29.00
<i>Aromas of plummy fruit, flavors of raspberry & blackberry</i>	
Shiraz/ Cabernet , Rosemount Estates, Australia	\$39.00
<i>Aroma of raspberry & red currant, sweet plum & spice, smooth finish</i>	
Shiraz , Wolf Blass Yellow Label, Australia	\$39.00
<i>Subtle oak, with plum, spice & pepper characteristics</i>	

Features

White Zinfandel , Woodbridge, CA, U.S.A	\$29.00
<i>Fresh berry aroma & flavours, soft off dry finish</i>	
Sparkling , Peller Estates French Cross, Canada	\$32.00
Sparkling , Cooks, Brut, California	\$36.00
Sparkling , Domaine Chandon, U.S.A,	\$68.00

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 TEL-AV available for all of your AV needs – they can be reached at 519-668-7745.

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 Imperial Lot beside the London Convention parking lot. For 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

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Visit us On Line at

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 <u>10 years</u> in all guest rooms, meeting rooms and offices |  A/C system on demand |
|  Glass and aluminium recycling |  Timers for outside lighting |
|  Battery, toner, amenities recycling program |  Natural lighting & dimmers in meeting rooms |
|  Composting program for kitchen scraps |  Soap dispenser in Public washrooms and Pool change rooms |
|  Low amp lighting in all rooms |  Blue ribbon laundry towel reduction program |
|  Natural gas water boilers – newly installed with higher efficiency rating |  Purchasing recycled products, paper, supplies |
|  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 | |