



*Romance, History, Ambiance*

## *Weddings at the Armouries*

Our Wedding specialists pay attention to detail and provide you with personal service to ensure your Wedding Day is a perfect one...

- ◆ The Armouries Ballroom and foyer with seating for up to 180 people features cherry wood and brass trim, beautiful chandeliers and Victorian crown molding.
- ◆ The Gunnery Ballroom with seating for up to 90 people is picture perfect with a working gas fireplace, natural lighting, and beautiful Armoury brick walls and antique chandeliers.
- ◆ Ballrooms are complimentary based on a guaranteed number of guests with a three-course dinner or buffet and full beverage service.
- ◆ Complimentary menu tasting for the Bride and Groom with dinner parties of 75 or more guests.
- ◆ Complimentary guestroom for the Bride and Groom for the wedding night with dinner parties of 75 or more guests.
- ◆ Professional draping of the Head table, Cake table, Guest book and Gift table is available for a nominal fee of \$150.00. Any additional decorating requirements are also available for a nominal cost eg. chair covers, arbours, etc. we are pleased to provide you with referrals and information.
- ◆ Unique garden atrium setting for wedding photography with Reservations required.
- ◆ Complimentary Tea light Candles available for the Head table, and Guest tables. (Maximum 3 per table)
- ◆ Special room rates for groups of 10 or more for your out of town guests.
- ◆ Due to Ontario Fire Regulations, the Delta London Armouries Hotel is unable to have any open flames in our ballrooms. This includes any candles where the flame is higher than the holder that it is in.



## **For Your Special Wedding Day...**

**Romance, History, Ambiance**

### *One True Love*

**Field Greens with Dried Cranberries, Feta Cheese,  
and Sunflower seeds Drizzled with a Cranberry Merlot  
Vinaigrette**

**Duo of Beef and Chicken  
Accompanied with a Roasted Garlic Jus  
and a Mango Barbecue Sauce,  
Herb Roasted Potatoes and Fresh Market Vegetables**

**Death By Chocolate**

**\$38.95**



## *Armouries Dinners*

Minimum of 15 people for all dinners  
Additional charges will apply for guarantees less than 15 people

### Chef's Dinner Selections

#### **Dinner #1**

Market Salad with House Dressing  
Citrus Ginger Glazed Chicken  
with Roasted Potatoes and Market Vegetables  
Fruit Flan  
**\$31.95**

#### **Dinner #2**

Caesar Salad  
Penne Pasta with Alfredo Sauce and Grilled Chicken  
Tiramisu  
**\$29.95**

#### **Dinner #3**

Spinach Salad with Toasted Almonds and Strawberries  
Roasted Striploin with Natural Jus  
with Roasted Potatoes and Market Vegetables  
Cherry Cheesecake  
**\$36.95**

#### **Dinner #4**

Roasted Garlic and Yukon Gold Potato Bisque  
Duo of Beef and Chicken with Your Choice of Sauce  
Roasted Herbed Potatoes and Market Vegetables  
Chocolate Pecan Flan  
**\$34.95**



## Chef's Signature Dishes

### **Soups**

Cream of Asparagus  
Butternut and Pumpkin  
Spanish Onion and Brie  
Bend of Sweet Potato and Yukon Gold  
Wild Mushroom with Thyme  
Carrot and Orange  
Roma Tomato and Basil  
\$6.50

### **Salads**

Market Greens with House Dressing  
Caesar  
Crisp Romaine, Dried Cranberries, Sunflower Seeds and Feta  
Spinach with Toasted Almonds and Strawberries  
6.50

### **Entrees**

*All of our entrees are served with Rolls and Butter,  
Fresh Market Vegetables, Mushroom Potatoes, Coffee & Tea*

**Marinated Chicken Supreme**  
*with an Orange and Ginger Glaze*  
\$24.95

**Breast of Chicken**  
*Stuffed with Sundried Tomatoes and Cream  
Cheese with a Tarragon Chasseur Sauce*  
\$25.95

**Baked Baby Chicken Ballontine**  
*Stuffed with Rice and served with a Sweet  
Marmalade Glaze*  
\$24.95

**Duo of Beef and Chicken**  
*With your Choice of Sauces*  
\$26.95

**Beef Wellington**  
*Country Pate, Filet of Beef encased in  
tender puff pastry with a Brandy  
Peppercorn Sauce*  
\$27.95

**Duo of Beef and Salmon**

*With your Choice of Sauces*  
**\$27.95**

**Roasted Striploin of Beef**  
*With a natural herb infused Jus*  
**\$25.95**

**Baked Filet of Salmon**  
*with a Citrus Soy Glaze*  
**\$24.95**



## Featured Desserts

### **Ebony and Ivory**

*A layer of white chocolate mousse on top of a layer of dark chocolate mousse garnished with chocolate shavings.*

\$7.25

### **Raspberry Mango Charlotte**

*Layered raspberry and mango, whipped and formed into a light dessert.*

\$7.25

### **Strawberry Cheesecake**

\$7.25

### **Chocolate Pecan Torte**

*A duo of two of the finest ingredients.*

\$7.25

### **Brandy Snap**

*A lacy brandy snap basket with a duo of white and chocolate mousse topped with real whipped cream and fresh berries.*

\$7.25



## Wedding Dinner Buffet

Minimum of 50 people  
\$38.95

### **Appetizers**

*A grand selection of six assorted salads*  
*Grilled Marinated Vegetables*  
*Pate with Cumberland Sauce*  
*Vegetable Crudités*  
*Assorted Cold Cuts with Accompaniments*  
*Pickles and Olives*

### **From the Sea**

*Chilled Shrimps*  
*Thai Marinated Mussels*  
*Smoke and Poached Salmon*

### **Choose Two of the Following Hot Entrees**

*Grilled Chicken with a Wild Mushroom Sauce*  
*Roasted Striploin with a Peppercorn Jus*  
*Penne Pasta with Alfredo and Grilled Chicken*  
*Spinach and Cheese Cannelloni with a zesty tomato sauce*  
*Grilled Chicken with Salsa and Monterey Jack Cheese*  
*Beef Stroganoff with Egg Noodles*

*The above will be served with Saffron Rice, Fresh Market Vegetables and Roasted Potatoes*

### **Desserts**

*Fresh Fruit Salad*  
*A wide Selection of Cakes and Tortes*  
*Assorted Domestic Cheeses*  
*Assorted Country Squares*  
*Coffee and Tea*



## The General's Selection

### **Cold Canapés**

*50 Pieces*

Smoke Salmon on Pumpernickel	\$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 Pate	\$110.00
Assorted from above based on 4 per person	\$10.95

### **Hot Canapés**

*60 Pieces*

BBQ Italian Meatballs	\$ 85.00
Bacon Wrapped Scallops	\$135.00
Chicken Satays	\$ 135.00
Beef Wellingtons	\$145.00
Mushroom Tarts	\$ 135.00
Vegetable Spring Rolls	\$125.00
Chicken Wings	\$145.00
Wonton Shrimps	\$145.00
Vegetarian Samosa	\$ 125.00
Spanakopita	\$125.00
Chicken Fingers	\$145.00
Assorted from above based on 4 per person	\$ 10.95
Black Bean Quesadilla	\$135.00

### **Reception Platters**

*Based on 25 People*

Vegetable Crudités	\$65.00
Pate and Cumberland Sauce	\$95.00
International Cheese and Crackers	\$110.00
Poached Salmon with Dill Mayonnaise	\$130.00
Smoke Salmon with Cream Cheese	\$175.00
Roasted Hummus and Bruchetta with Pita	\$75.00
Shrimp Cocktail (30 pieces)	\$85.00
Slice Fresh Fruit	\$85.00
Open Face Sandwiches (50 Pieces)	\$75.00
Anti Pasta Platter	\$125.00
Deli Platter with Pickles	\$145.00



**DELTA**

LONDON ARMOURIES

Grilled Marinated Vegetables	\$95.00
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## Late Night

Per person

### **Package #1**

Imported Cheese  
Pickles and Olives  
Buns and Flatbread  
Cold Cuts  
Mustards and Mayonnaise  
Country Squares  
\$12.95

### **Package #2**

Crudités and Dips  
Hummus and Pita  
Anti Pasta Platter  
Chilled Shrimps  
\$12.95

### **Package #3**

Fried Calamari with Lemon Aioli  
Smoke Salmon with Dill and Capers  
Chilled Shrimps

Marinated Mussels  
\$15.95

## Stations

**Pasta or Stir Fry Station**  
*With all the Trimmings*  
\$10.95 per person

**Hip of Beef with Buns and  
Condiments**  
\$650.00 per 125 People

**Smoked Maple Ham**  
\$175.00 per 30 People

**Sweet Table**  
A wide selection of cakes, tortes,  
pastries and fruit salad  
\$12.95 per 50 people

**Seafood**  
With Peel and Eat Shrimp,  
marinated Mussels, Smoke Salmon  
and Poached Salmon  
\$18.95

By the Basket  
Nachos and Salsa, Potato  
Mixed Nuts  
\$8.00



Chips, Salted Peanuts or

## Beverage Service

### ***Host Bar***

Recommended when the Host provides the reception.

### **Standard Host Bar**

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

**In Addition to a Standard Host Bar**

**Deluxe Brand Liquor (1oz)** 4.40  
per glass

Crown Royal, Absolut, Bacardi Gold, Tanqueray, JW Red Label

**Premium Liqueurs (1oz)**

4.40 per glass

Amaretto, Irish Cream, Kahlua, Sambuca, Tequila Rose

**Deluxe Liqueurs (1oz)** 4.96  
per glass

Grand Marnier, Courvoisier VS

**Premium Domestic Beer**

4.20 per bottle

Sleeman Clear, Brick Lager, Brick Amber

**Imported Beer** 4.59  
per bottle

Sol, Stella Artois

**Imported Wine** 5.73  
per glass

Chili, Californian & Australian

**Reception Punch (per 25 people)**

Fruit (1 gallon)

49.00

Sangria (1 gallon, 1 bottle)

75.00

Champagne (1 gallon, 1bottle)

75.00

Liquor (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 the drinks. Prices are inclusive of all Taxes and Gratuities.

**Standard Cash Bar**

**Premium Brand Liquor (1oz)** 5.25  
per glass

VO, Smirnoff, Copt. 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, Absolut, 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	
Chili, Californian & Australian	

**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).**



**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

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