



Romance, History, Ambiance

Weddings at the Armouries

Our Conference Services Managers 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 beautiful chandeliers and Victorian crown molding.
- ◆ The Gunnery Ballroom with seating for up to 90 people is picture perfect with a fireplace, natural lighting, and beautiful Armoury brick walls and antique chandeliers.
- ◆ Ballroom rental fee may apply and is based on food and beverage revenue.
- ◆ 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.
- ◆ No reservations required for photographs when you host your wedding at the Delta London Armouries.
- ◆ 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. Subject to availability.
- ◆ 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 Barbeque Sauce,
Served with Roasted Potatoes and Fresh Market Vegetables

Death By Chocolate

\$38.95



Armouries Plated 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
\$34.95

Dinner #2

Caesar Salad
Penne Pasta with Alfredo Sauce and Grilled Chicken
Tiramisu
\$32.95

Dinner #3

Spinach Salad with Toasted Almonds and Strawberries
Roasted Striploin with Natural Jus
Served with Roasted Potatoes and Market Vegetables
Cherry Cheesecake
\$38.95

Dinner #4

Roasted Garlic and Yukon Gold Potato Bisque
Duo of Beef and Chicken with Your Choice of Sauce
Served with Roasted Potatoes and Market Vegetables
Chocolate Pecan Flan
\$36.95

Choice of Sauces for Chicken Entrees:

Mushroom Brie, Mango BBQ, Roasted Red Pepper or Orange Ginger Glaze



Chef's Signature Dishes

Soups

Cream of Asparagus
Butternut and Pumpkin
Spanish Onion and Brie
Blend 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 assorted Rolls and Butter,
Fresh Market Vegetables, Roasted 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 Basket

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

\$7.25

White Chocolate Cloud

White chocolate mousse wrapped with a thin layer of cake.

\$7.25



Wedding Dinner Buffet

Minimum of 50 people

\$42.95

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



DELTA
LONDON ARMOURIES

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 Finger	\$145.00
Black Bean Quesadilla	\$135.00
Assorted from above based on 4 per person	\$10.95

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
Sliced Fresh Fruit	\$85.00
Open Face Sandwiches (50 Pieces)	\$75.00
Anti Pasta Platter	\$125.00
Deli Platter with Pickles	\$145.00
Grilled Marinated Vegetables	\$95.00

***Chocolate Fountain & All the Trimmings* \$7.95 per person**



Late Night
Per person

Package #1	Package #2	Package #3
Imported Cheeses Pickles and Olives Buns and Flatbread Cold Cuts Country Squares	Crudités and Dips Hummus & Pita Bread Anti Pasto Platter Chilled Shrimp	Fried Calamari with Lemon Aioli Smoked Salmon with Dill & Capers Chilled Shrimps Marinated Mussels
\$ 12.95	\$12.95	\$15.95

****ASK US ABOUT PIZZA FOR LATE NIGHT SERVICE****

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 Chips, Salted Peanuts or Mixed Nuts

\$8.00



Beverage Service

Host Bar

Recommended when the Host provides the reception.

Standard Host Bar

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

In Addition to a Standard Host Bar

Deluxe Brand Liquor (1oz)	4.62 per glass
Crown Royal, Absolut, Bacardi Gold, Tanqueray, JW Red Label	
Premium Liqueurs (1oz)	4.62 per glass
Amaretto, Irish Cream, Kahlua, Sambuca, Tequila Rose	
Deluxe Liqueurs (1oz)	5.19 per glass
Grand Marnier, Courvoisier VS	
Premium Domestic Beer	4.43 per bottle
Sleeman Clear, Brick Lager, Brick Amber	
Imported Beer	5.00 per bottle
Sol, Stella Artois	
Imported Wine	6.16 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 host bar revenue does not exceed \$250.00 before taxes and gratuities, there will be an additional charge of \$75.00 for the bartender.



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)	5.50 per glass
VO, Smirnoff, Copt. 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
Colio Estates Proprietor's Selection, Ontario	
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, Absolut, 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
Chili, Californian & Australian	

If the cash bar revenue does not exceed \$500.00 before taxes and gratuities, there will be an additional charge of \$75.00 for the bartender.

Wine List

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 flavours</i>	
Semmillion-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 Phillipe 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 flavours</i>	
Valpolicella , Phillipe Dandurand, Italy	\$39.00
<i>Bright cherry red colour, aromas of grapes and cherries</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, flavours of raspberry and 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 , Jackson Triggs, Canada	\$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.

Optional Items

Draping of Organza & White lights (Head Table, Cake Table, Guestbook Table, Gift Table)	\$150.00
Chair Covers (Available in White, Ivory & Black)	\$3.00ea
Chair Sashes (Available in a variety of colors)	\$2.00ea

Ask us for referrals for other vendors!