

MENU 2025



RBC PLACE
LONDON

BREAKFAST

Continental

min. 25 guests

Chilled Orange, Cranberry, and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and

Wild Berry and Lemon Poppy Coffee Cake

**includes half-dozen gluten-free muffins per 100 people V GF*

Preserves and Creamery Butter

\$19 per person (Buffet)

\$24 per person (Table Service - rounds of 10)

Baked goods based on 1.5 pieces per person. Add sliced fresh fruit V GF or individual yogurt parfaits with house-made granola GF - ask your Event Planner for details.

V Vegan GF Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BREAKFAST

Buffet

min. 50 guests

This buffet includes:

Chilled Orange, Cranberry, and Apple Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Strawberry and Vanilla Yogurt with House-Made Maple Granola GF

Selection of Sliced Fresh Fruit (local when available) V GF

Basket of Assorted Freshly Baked-in-House Scones, Croissants, Danishes and Signature Muffins **includes half-dozen gluten-free muffins per 100 people* V GF

Preserves and Creamery Butter

Plus select one of the following options:

Farm-Fresh Scrambled Eggs* GF, Naturally Smoked Ontario Bacon GF,
Country-Style Pork Sausages** and Skillet-Style Potatoes with Sautéed Onions V GF

**Substitute plant-based eggs V GF for farm-fresh eggs for \$6 per person*

***Substitute turkey sausage or peameal bacon GF for pork sausage at no additional cost*

\$33 per person

or

Feta Florentine Egg Tart, Mediterranean Potato Hash with Sweet Peppers, Onions and Fresh Herbs V GF, and Sliced Peameal Bacon GF

\$33 per person

or

Breakfast Tortilla Wrap with Egg, Cheddar Cheese, Onions, Sweet Peppers and Black Beans, Side Salsa Picante V GF, Turkey Sausage, and Baja-Seasoned Potato Wedges V GF

\$33 per person

or

Eggs Benedict with Peameal Bacon and Lemon Hollandaise on a Toasted English Muffin, Double Smoked Bacon GF, Tomato Provençal with Herbs and Parmesan Cheese GF, Potato Tot Casserole topped with Sautéed Sweet Peppers, Onions and Aged Cheddar GF
Peach Mango Smoothie GF

\$45 per person

V Vegan GF Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BREAKFAST

Enhancements

min. order of 12

Smoked Salmon and Cream Cheese GF, Capers V GF, Bermuda Onions V GF, Bagels and Toaster

Add \$9 per person

Power Smoothie Bar (choice of 3 flavours):

Blueberry-Peach V GF, Chocolate-Banana GF, or Tropical Fruit GF

Add \$8 per person

Almond Milk Overnight Oats (choice of 3 flavours):

Pina Colada V GF, P.B. & J. V GF, or Banana Bread V GF

Add \$7 per person

Tofu Scramble Wrap: Plant-Based Eggs, Tofu, Sautéed Sweet Peppers and Onions, Vegan Cheese V

Add \$9 per person

Breakfast Baked Beans V GF

Add \$3 per person

Tomato Provençal, with Fresh Herbs and Parmesan Cheese Roasted Golden Brown GF

Add \$4 per person

Cinnamon French Toast Bread Pudding with Local Maple Anglaise

Add \$7 per person

V Vegan GF Gluten-Free

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BREAKFAST

Plated Hot Breakfast

min. 50 guests

This breakfast includes the following:

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Individual Greek Yogurt Parfait with Berries and House-Made Granola **GF**

Freshly Baked Pastry Basket of Assorted Signature Muffins, House-Made Seasonal Scones and Flaky Pastries with Creamery Butter (*one basket per table of 8-10 people*)

Plus select one of the following plated main options:

Cheddar Cheese Omelette with Mushroom Morney Sauce **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Potato Rosti **GF**

or

Farm-Fresh Scrambled Eggs **GF**, Naturally Smoked Ontario Bacon **GF**, Country-Style Pork Sausage*, and Potato Rosti **GF**

\$37 per person

Substitute turkey sausage or peameal bacon **GF for pork sausage at no additional cost.*

Plant-Forward Plated Breakfast

min. 50 guests

Individual Apple or Orange Juice

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas, Soy Milk

Fresh Berries **V GF**

Banana Chocolate Chip Muffins **V GF**

Plant-Based Herb Frittata, Beyond Meat Breakfast Sausage Patty, and Golden Shredded Potato Hash **V GF**

\$39 per person

V Vegan **GF** Gluten-Free

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LUNCH

Farmers Market

min. 25 guests

Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup*

Mixed Greens **V GF**

Caprese Salad **GF**

Kale Crunch Caesar Salad **GF**

German-Style Potato Salad **GF**

Broccoli Cranberry Salad*

Cyprus Pasta Salad*

**Can be made vegan or gluten-free upon request*

Trays and Platters

Charcuterie Platter of Salami, Smoked Artisan Meats, Sliced Turkey and Roast Beef

Selection of Canadian Cheeses

Assorted Artisan Pickles **V GF**

Fresh Kaiser and Brioche Rolls

Lemon-Scented Hummus **V GF** and Pita Wedges

Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Miniature Pastries and Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$37 per person

*Gluten-free rolls **GF** are available by pre-order.*

V Vegan **GF** Gluten-Free

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LUNCH

Tuscan

min. 50 guests

Buffet

Fine Herb and Balsamic Marinated Roasted Vegetable Platter, Grilled Artichoke and Marinated Olives **V GF**

French Bean and Sweet Pepper Salad, Toasted Pepitas with Balsamic Syrup **V GF**

Insalata Romana: Italian Greens, Roasted Garlic Dressing **V GF**, with Rustic Croutons on Side

Cheese Tortellini with Rustic Tomato Ragu

Tuscan Chicken Breast with Creamy Fresh Basil Caper Sauce **GF**

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Creamery Butter

Desserts

Tiramisu

Limone Bar

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$42 per person

*Gluten-free rolls **GF** are available by pre-order. Add gluten-free pesto penne flageolet **V GF** with parmesan on side **GF** for \$5 per person (min. 50 orders)*



V Vegan **GF** Gluten-Free

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LUNCH

Middle Feast

min. 25 guests

Buffet

Fattoush Salad: Fresh Greens and Vegetables Tossed in Lemon and Olive Oil **V GF**
with Crispy Pita on Side

Marinated Lemon Garlic Chicken Kabob with Tzatziki **GF**

Falafel with Shredded Lettuce, Sliced Tomato and Red Onion **V GF**

Garbanzo Bean Basmati Rice **V GF**

Cumin-Scented Roasted Vegetable Medley **V GF**

Pita and Rolls with Creamery Butter

Desserts

Assorted Bite-Sized Dessert Squares

Sliced Melons and Golden Pineapple **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

Pacific Rim

min. 25 guests

Buffet

Fresh Greens Salad with Rice Wine Vinaigrette **V GF**

Ginger-Soy Glazed Chicken Breast **GF**

Vegetable Chow Mein

Steamed Broccoli, Sweet Peppers **V GF**

Wonton Crisps and Assorted Bakery Rolls with Creamery Butter

Desserts

Green Tea Matcha Steamed Pudding **GF**

Honey Glazed Almond Sugar Cookies

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Add sliced fresh fruit **V GF** or gluten-free brownies **GF**. Gluten-free rolls **GF** are available by pre-order. Ask your Event Planner for details.*

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

LUNCH

Little India

min. 25 guests

Buffet

Fresh Greens and Vegetables with Lime Vinaigrette **V GF**

Butter Chicken dressed in an Aromatic Spice-Infused Sauce **GF**

Aloo Gobi: Cauliflower, Potato and Chickpeas baked with Rich Spices in a Velvety Sauce **V GF**

Long Grain Coconut-Infused Rice **V GF**

Naan and Rolls with Creamery Butter

Desserts

Berry Macaroon Bar and Almond Tarts

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

*Add sliced fresh fruit **V GF** or gluten-free brownies **GF**. Gluten-free rolls **GF** are available by pre-order. Ask your Event Planner for details.*

Burger Bar

min. 25 guests

Buffet

Green Salad with House-Made Vinaigrette **V GF**

Sundried Tomato and Vegetable Pasta Salad **V**

Signature 5oz Steak Spice Burger on a Brioche Bun (Individually Wrapped)

Salt and Pepper Roasted Red Skin Potato Wedges* **V GF**

**Substitute individual packages of chips for potato wedges at no additional cost.*

Toppings Bar:

Lettuce, Sliced Tomato, Red Onion, Sliced Pickles, Frizzled Onions, Smoked Cheddar, Ketchup, Mustard, and Secret Sauce

Desserts

Dark Chocolate Brownies and Assorted Squares

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$34 per person

Ask your Event Planner for details on adding the following options (by pre-order only):

*Beyond burger patties **V**, gluten-free burger buns **GF**, gluten-free pasta salad **GF***

*sliced fresh fruit **V GF** or gluten-free brownies **GF***

V Vegan **GF** Gluten-Free

LUNCH

Soup, Salad, Sandwich

min. 25 guests

Soup & Salads

Chef's Daily Inspired Soup* with Crackers

**Soup can be made Gluten-Free and/or Vegan upon request*

Local Slegers Chef's Organic Blend, Crisp Vegetables and House-Made Vinaigrette **V GF**

Picnic-Style Scoobi Pasta Salad

Sandwiches

Gourmet Egg Salad with Slegers Micro Sprouts on a Fresh Roll

In-House Roasted Striploin of Beef with Havarti, Lettuce, and Dijon Mayo on a Pretzel Bun

Roast Turkey and Provolone, Lettuce and Honey Mustard on a Ciabatta Bun

Grilled Vegetables with Hummus in a Tomato Tortilla Wrap **V**

Desserts

Cinnamon Raisin Bread Pudding with Mocha Crème Anglaise

Assorted Jumbo Fresh-Baked Cookies

Fresh Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$38 per person

*Sandwiches are portioned to 1.25 pieces per guest. Gluten-free rolls **GF** are available by pre-order. Add a crudité platter **V GF** or gluten-free brownies **GF**. Ask your Event Planner for details.*

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

LUNCH

Forest City Plant-Forward Buffet

min. 25 guests

Salads

Organic Baby Greens, Crisp Vegetables and House-Made Vinaigrette **V GF**

Garbanzo and Bean Salad with a Fresh Herb and Sherry Vinaigrette **V GF**

Grilled Vegetable Presentation **V GF**

Mains

Plant Forward Shepherd's Pie: Fresh Vegetables and Lentils stewed, and topped with Smashed Potato **V GF**

"Beyond Meat" Meatballs with Penne and Marinara Sauce **V GF**

Jerk Tofu and Brown Rice with Red Cabbage and Roasted Cauliflower **V GF**

Pineapple Salsa **V GF**

Desserts

Warm Seasonal Fruit Cobbler **V GF**

Carrot Cake **V GF**

Scooped Sorbet **V GF**

Fresh-Sliced Fruit **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$48 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%)

LUNCH

Plated

min. 25 guests

Starter (select one)

Roasted Carrot and Ginger Soup with a Yogurt Drizzle **GF**

Smoked Corn Chowder with Calabrian Chili Oil **GF**

Sweet Lettuce Blend of Butter Lettuce, Spinach, Frisée and Artisan Micros, Cucumber, Carrot Ribbon, Red Radish and Grape Tomatoes with an Ontario Strawberry Vinaigrette **V GF**

Composed Hearts of Romaine, Crispy Pancetta Strips, Shaved Parmesan, House-Made Oven-Fired Crostini and Creamy Garlic Dressing

Entrée (select one)

All entrées are served with Chef's choice of starch and vegetables

Souvlaki Roasted Chicken Breast with a Lemon Oregano Jus **GF**

Sustainable East Coast Salmon Pinwheel with a Saffron Cream Sauce **GF**

BBQ-Glazed Beef, Bacon and Cheddar Torchon with a Mushroom Gravy **GF**

Wild Rice and Shogun Maitake Mushroom Cabbage Roll with Red Pepper Sauce **V GF**

Rotisserie Style Chicken Breast with Natural Homestyle Gravy **GF**

Ratatouille Zucchini Manicotti with San Marzano Tomato Sauce **V GF**

Dessert (select one)

Baton of Carrot Cake with Cream Cheese Icing

Flourless Chocolate Torte with Crème Chantilly and Strawberry Sauce **GF**

Chocolate Pecan Cheesecake

Seasonal Crème Brûlée and Berries **GF**

Fall: Pumpkin Spice Winter: Chocolate-Banana Spring: Vanilla Summer: Raspberry

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$45 per person with Soup Appetizer

\$47 per person with Salad Appetizer

Add sliced fresh fruit platters **V GF**. Ask your Event Planner for details.

V Vegan **GF** Gluten-Free

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LUNCH

Grab & Go Lunch Box

min. 25 guests

For the attendee on the run...

Boxed lunch includes all of the following individually packaged items:

Jumbo Chocolate Chip Cookie

Bag of Chips **GF**

Apple Slices **V GF**

Choice of Bottled Water, Canned Soft Drink or Juice

Napkin

And a selection of wraps:

Roasted Bruce County Beef Striploin with Spicy Havarti and Dijon Aioli on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast with Provolone and Honey Mustard on a Soft Tortilla Wrap

Roasted Mediterranean Vegetable Medley with Red Pepper Hummus on a Soft Tortilla Wrap **V**

All wraps are available on a gluten-free roll by pre-order only. Selection to be provided in advance.

\$32 per person

RBC Place London makes every effort to minimize our environmental impact and will use minimal and/or biodegradable packaging whenever possible. The boxed lunch is designed for your attendees to pick up and go from a station set inside your event space. Client may wish to have an RBC Place London team member manage the lunch station for an additional charge. Lunch attendants are \$50.00 per attendant. Attendant availability to be confirmed in advance with your Event Planner.

V Vegan **GF** Gluten-Free

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DINNER

Plated

min. 50 guests

Starters

Local Sweet Lettuce Blend, Butter Lettuce, Pea Tenders and Edible Flower Confetti with a Raspberry-Lime Vinaigrette V GF	\$16
Local Slegers Organic Greens, Blonde Frisée, Cold Smoked Feta, Beet Carpaccio and Candied Walnuts with a White Balsamic Vinaigrette GF	\$17
Composed Hearts of Romaine with Pancetta, Shaved Reggiano, and Fire-Roasted Crostini, with Charred Lemon and Roasted Garlic Vinaigrette	\$18
Beef Carpaccio with Horseradish Crème, Sorrel, Shaved Reggiano and a Crispy Fried Poached Egg	\$25
Smoked Salmon, Herb-Whipped Cream Cheese Tart, Slegers Organic Greens with a Lemon Dill Vinaigrette	\$22

Soups

Wild Mushroom and Leek Velouté Soup GF	\$11
Smoked Butternut Squash and Apple Butter Soup GF	\$11
<i>Vegan options are available. Ask your Event Planner for details.</i>	

Entrées

All entrées are served with Chef's choice of starch and vegetables.

Roasted Chicken Breast, with Maitake and Chive Filling and a Thyme Jus GF	\$36
Roasted Supreme of Capon Chicken with a Tarragon Dijon Jus GF	\$34
Dry Aged AAA Centre Cut Filet Mignon (6oz) with Creamy Peppercorn Sauce GF	\$58 (Halal \$10)
Combination Plate of Roasted Filet-Mignon (4oz), VQA Red Wine Reduction, Roasted Chicken Supreme (5oz), with Saffron and Chive Cream Sauce on Side GF	\$60 (Halal \$10)
Atlantic Salmon Fillet, Thai Red Curry Coconut Cream Sauce GF	\$39
Dhal Croquette, Cauliflower Purée with Mango Curry Sauce V GF	\$36

Continues on next page...

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Plated (Cont.)

min. 50 guests

Desserts

Chocolate Experience: Decadent Chocolate Cake, Dark and White Chocolate Mousse, with White Chocolate Sauce and Fresh Raspberries	\$19
Pecan Chocolate Caramel Cheesecake with Chocolate and Caramel Sauce	\$19
Carrot Cake with a Caramel and Chocolate Sauce V GF	\$18
Strawberry Champagne Cheesecake with Strawberry Compôte GF	\$18
Niagara Cherry Preserve Cheesecake	\$19
Chocolate Banana Crème Brûlée with Chocolate Bark GF	\$18
Tiramisu with Amaretto Anglaise and Fresh Berries	\$19
Chocolate Trio: Chewy Brownie, Chocolate Cheesecake, Chocolate Macaron	\$22

*Three-course meals accompanied by fresh bakery rolls and creamery butter, coffee and tea. Gluten-free rolls **GF** are available by pre-order. Custom menu items may be added to your dinner. Ask your Event Planner for details.*



V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Buffet

min. 50 guests

Salads

Traditional Caesar Salad **GF** with Fire Roasted Croutons (on the side)

Slegers Chef's Blend Organic Greens, Crispy Vegetables with Lemon-Herb Vinaigrette **V GF**

German Style Potato Salad **GF**

Gemelli Mediterranean Pasta Salad

Entrées

Roasted Breast of Ontario Chicken with Coq au Vin Red Wine Sauce **GF**

Penne in Rustic Tomato Ragout **V** and Parmesan (on Side)

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Tempeh and Vegetable Paella **V GF**

Desserts

Fresh Fruit Display **V GF**

Selection of Cakes, Flans and Pies

Gluten-Free Chewy Chocolate Cake **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$62 per person

*Gluten-free rolls **GF** are available by pre-order. Add custom menu items to your dinner. Ask your Event Planner for details.*

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

DINNER

Deluxe Buffet

min. 50 guests

Starters

Antipasto Platter: Provolone, Roasted Vegetables, Prosciutto, Melon, Marinated Olives **GF** and Crostini

Rocket and Radish Salad with Local Chèvre and Sherry Vinaigrette **GF**

Slegers Chef's Blend Organic Greens with House-Made Dressing **V GF**

Chickpea Salad with Lemon Yogurt Vinaigrette **GF**

Mediterranean Chop Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon and Olive Oil **GF**

Entrées

Slow Roasted AAA Striploin of Beef with VQA Red Wine Glaze **GF**

Spinach and Cheese Ravioli with Red Pepper Sauce

Roasted Breast of Ontario Chicken with Choron-Style Creamy Tomato Tarragon Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Long-Grain Rice with Roasted King Oyster Mushrooms, Artichokes and a Selection of the Finest Legumes and Vegetables **V GF**

Desserts

Fresh Display of Local and International Fruits **V GF**

Selection of Cakes, Flans and Cheesecakes

Gluten-Free Chewy Chocolate Cake **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$72 per person

*Gluten-free rolls **GF** are available by pre-order.*

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

RECEPTION

Hot Hors D'Oeuvres

Maple Candied Salmon Lolli **GF**

Asian Vegetable Spring Rolls with Scallion Plum Sauce

Truffle-Kissed Mac and Cheese Croquette

Mini Beef Wellington with Mushroom Duxelles

Feta and Spinach Spanakopita with Charred Lemon Tzatziki

Chèvre and Chive Mushroom Tartlet

Vegetable Samosa **V** with Minted Yogurt Dip (on side)

Buttered Leek and Gruyère Egg Tartlet

Bacon-Wrapped Beef Tenderloin Skewer with a Maple Mustard Sauce **GF**

Triple Crème Brie and Raspberry Purse

Chicken Tandoori Skewer **GF**

Vegetable Pakora with Tamarind Sauce **V GF**

Smoked Gouda Stuffed Meatball with a Whiskey BBQ Sauce **GF**

Crispy Ginger-Lime Chicken Drumbo **GF**

Vegetable Gyoza with Dumpling Vinegar Sauce

Tempura Shrimp with a Thai Chili Sauce

Falafel Bite with Sweet Tahini Sauce **V GF**

Canapés

Prosciutto and Fig Crostini with Boursin

Lobster and Apple Salad on an Endive Boat **GF**

Seared Tuna Boat with Mango Bermuda Onion Salsa and Whipped Cream Cheese

Classic Tomato and Basil Bruschetta on Rustic Crostini or Vegan Cucumber Base **V GF**

Asian-Style Fresh Rolls with Thai Chili Sauce **V GF**

Smoked Duck Breast with a Cranberry Relish in a Waffle Cone

Cold Smoked Salmon and Dill Cream Cheese on a Potato Rosti

Poached Shrimp Shot with Marie Rose Sauce **GF**

Beef Bresaola on Crostini with Horseradish Cream and Daikon Sprouts **GF Available**

Kalamata Olive Tapenade, Shaved Parmesan on Toasted Crostini **GF Available**

Bocconcini, Tomato and Basil Lolli with Balsamic Drizzle **GF**

Red Pepper Hummus Tostada Bite **V GF**

Sundried Tomato Tapenade on a Rice Crisp **V GF**

Mojito, White Balsamic Compressed Watermelon and Pistachio **V GF**

\$42/dozen | stationary \$48/dozen | butlered
min. 4 dozen per item

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

RECEPTION

Platters

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF	\$445 (100 pieces)
Charcuterie Platter featuring Assorted Local Cured and Smoked Artisan Meats, Prosciutto, Salami, Dried Beef	\$375 (serves 40)
Antipasto Platter with Grilled and Marinated Vegetables, Marinated Bocconcini, Artichokes, Sliced Prosciutto, Sweet Melon, Olives, Crostini and Grissini Bread Sticks	\$300 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$275 (serves 40)
Greek Spinach, Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping	\$215 (serves 40)
Fresh and Locally Sourced Crudité V GF , with House-Made Buttermilk Ranch Dipping Sauce GF or Hummus V GF	\$225 (serves 60)
Cheese Board featuring the finest Domestic and Imported Cheeses and some International Favourites with Seedless Grapes, Berries, Water Biscuits, French Bread, and Gluten-Free Crackers GF	\$405 (serves 40)
Breads and Spreads: Baba Ghanoush GF , Red Pepper Hummus V GF , Artichoke and Asiago Dip GF , Crispy Pita Chips, Artisan Baguette, Gluten-Free Crackers GF and Naan Bread	\$275 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (Pepperoni, Bacon, Onion and Mushroom) Grilled Vegetables and Feta	\$35 (min. 5 of each)
Selection of a variety of freshly made Sushi Rolls including vegan options, with Wasabi, Ginger, Soy Sauce and Chopsticks.	\$48/dozen (min. 10 dz)
Pretzels, Kettle Chips GF , or Cajun Snack Mix GF	\$12/basket



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RECEPTION

Action Food Stations

Appetizer portions are offered for a maximum of two hours and a minimum of 75 guests. Food Stations are meant to enhance your reception in combination with other reception items. Dinner size portions are available. Please ask your Event Planner for pricing.

The Carving Board

AAA Canadian Striploin of Beef, Chimichurri, Caramelized Onion Jam on Local Artisan Rolls
\$16 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce
\$15 per person

Gravlox Carvery

Dill and Peppercorn Cured East Coast Salmon Carvery, Miniature Bagels, Herbed Cream Cheese, Capers and Bermuda Onion Pickle
\$15 per person

Potato Tot Poutine Station GF

Crispy Tots, Squeaky Cheese Curds and Gravy
\$9 per person

*Add Montréal Style Smoked Meat for \$6 per person
Vegan Gravy and Cheese available. Ask your Event Planner for details.*

Mini Smash Burger Station

Grilled Mini Beef Smash Burgers, Hand-Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Slider Roll with Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Pickle Coins, Spicy Havarti and Red Onion
\$14 per person

Cauliflower Taco Bar

Smoked Cauliflower Tacos with Soft Tortillas and Traditional Taco Accompaniments
\$12 per person
Can be made Vegan upon request.

Fish Taco Bar

Beer Battered Cod with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli
\$15 per person
*Add Beef for \$5 per person
Add Cajun Shrimp for \$6 per person*

Shrimp Flambé GF

Brown Sugar Brandy Flambé of Shrimp (3 pp) served with Traditional Cocktail Sauce, Bernaise Mayo
\$21 per person

Kebob Station

Chicken Souvlaki, Tzatziki, Mediterranean Santorini Mix (Tomato, Red Onion, Black Olive, Cucumber, Feta) and Fresh Warm Pita
\$14 per person

V Vegan GF Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

REFRESHMENTS

Beverages

Locally Roasted Custom-Blend Coffee, Decaffeinated Coffee and Assorted Teas

Carafe/6 Mugs	\$27
Half Urn/20 Mugs	\$85
Full Urn/40 Mugs	\$170
Assorted Soft Drinks, Regular and Diet (355ml can)	\$4 each
Assorted Juice (340ml can)	\$4 each
Eska Still Water (500ml plastic bottle)	\$4 each
Individual Sparkling Water (250ml glass bottle)	\$4 each
Hydration Station	\$11 / jug
Lemon-Lime, Cucumber-Mint, Orange-Rosemary, Pineapple-Ginger	\$50 / urn

Break Items

All break items are available as individually packaged items. If you require additional break item selections, please speak with your Event Planner for additional item availability and pricing.

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins	\$43 / dozen
Banana Chocolate Chip Gluten-Free Muffins V GF (Individually Wrapped)	\$48 / dozen
Bagels Served with Cream Cheese and Assorted Preserves (Separate toaster provided on request)	\$44 / dozen
Assorted Homestyle Cookies (min. 1 dz)	\$37 / dozen
Novelty Ice Cream Bars, Assorted and Individually Packaged (min. 4 dz)	\$42 / dozen
Chocolate Chip Granola Bars (Nut-free option available upon request)	\$26 / dozen
Personal Candy Shots of Jujubes or Jellybeans (min. 4 dz)	\$38 / dozen
Spiced Cashew Shots (min. 4 dz) V GF	\$48 / dozen
Vegan House-Made Trailmix (min. 4 dz) V GF	\$48 / dozen
Individual House-Made Beef Jerky Shot (min. 4 dz) GF	\$48 / dozen
Individual Bags of Chips, Assorted (min. 4 dz) GF	\$48 / dozen
Individual Bags of Smartfood Popcorn (min. 4 dz) GF	\$48 / dozen
Individual Yogurt Parfait with House-Made Granola and Berries (min. 4 dz) GF	\$78 / dozen
Individual House-Made Fresh Fruit Cup (min. 4 dz) V GF	\$78 / dozen
Individual Crudit� and Dip Cup (min.1 dz) GF	\$72 / dozen
Individual Local Picard's Peanuts Chip Nuts: BBQ, Salted, Dill (min. 4 dz) GF	\$84 / dozen
Sliced Seasonal Fresh Fruit (serves 40) V GF	\$230 / platter
Breakfast Breads: Wild Berry, Chocolate, Lemon Poppy (min. 4 loaves)	\$43 / loaf (14 slices)
Mini Pretzel Bites, Queso Sauce, Honey Dijon, Grainy Mustard (min. 4 dz)	\$12 / dozen

RBC Place London is committed to sourcing sustainable, biodegradable packaging whenever possible.

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

REFRESHMENTS

Food Stations

min. 25 guests for each food station

PASTRY BREAK

Fresh Baked Cinnamon Roll with Cream Cheese Icing

Mini Assorted Croissants

Fresh Fruit Salad (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Lemon-Thyme Water Hydration Station

\$18 per person

MORNING TEA

Strawberry Scones

Milk Chocolate Granola Clusters

Sliced Fresh Fruit (local when available) **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Orange-Tarragon Water Hydration Station

\$18 per person

MIDDAY MUNCHIES

Apple Cinnamon Fritters

Sikorski Miniature Kabano Charcuterie Shot, Old Cheddar, Gherkin and Sweet Pepper

Carrots, Cucumber, and Celery with Hummus **V GF**

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

Cucumber-Mint Water Hydration Station

\$18 per person

C & C

Fresh Baked Cookies

Assorted Novelty Candy

Whole Apples or Bananas **V GF**

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

Pineapple-Rosemary Water Hydration Station

\$18 per person

V Vegan **GF** Gluten-Free

Food and beverage charges are subject to an administrative fee (18%) and HST (13%).

BEVERAGES

Standard Bar | Host

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$7.25
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$7.25
Signature Beer – Stella Artois, Featured Craft Beer	\$9.00
House Red or White Wine by the Glass (6oz)	\$7.25
Premium Red or White Wine by the Glass (6oz)	\$8.25
Non-Alcoholic Beer - Corona Sun Brew	\$4.50
Signature Mocktails	\$4.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Ginger Ale, Tonic Water, Soda Water	\$4.00

A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes and administrative fee) per consecutive 3-hour period.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$9.25
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$9.25
Signature Beer – Stella Artois, Featured Craft Beer	\$11.25
House Red or White Wine by the Glass (6oz)	\$9.25
Premium Red or White Wine by the Glass (6oz)	\$10.25
Non-Alcoholic Beer - Corona Sun Brew	\$6.00
Signature Mocktails	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$4.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$4.00

A \$40.00 per hour labour charge per dedicated bartender (minimum 3 hours) will apply if bar sales are less than \$450.00 per dedicated bartender (excluding taxes and administrative fee) per consecutive 3-hour period.

BEVERAGES

Draught Beer

Toboggan Blonde or Amber Ale (approx. 100 glasses)	\$450 / 30L keg
Toboggan Blonde or Amber Ale (approx. 180 glasses)	\$725 / 50L keg

Local Craft Beer

Selection varies by season and availability <i>By can, minimum order may apply</i>	\$8.75
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EQUALS
BREWING COMPANY

LONDON
EST. BREWING 2014



Signature Martinis

Baby Blue 1.75oz <i>Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$9.00
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$9.00
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$9.00
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.</i>	\$9.00

Liqueurs

Bailey's Irish Cream (1oz)	\$9.00
Grand Marnier (1oz)	\$9.00
Drambuie (1oz)	\$9.00
Courvoisier V.S. Cognac (1oz)	\$9.00

Punch

Fruit Punch - Non-alcoholic, Stationary (Serves 10-1.9L)	\$25
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BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$36
<i>A smooth, dry white wine that is light and refreshing with flavours of citrus and apple.</i>	
Pelee Island Pinot Grigio VQA, Ontario (0)	\$37
<i>Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.</i>	
Bella Terra Chardonnay Sur Lie VQA, Ontario (0)	\$40
<i>This unoaked chardonnay starts off soft and tropical. Balanced in its delivery, and with solid structure.</i>	

International Wines | White

750ml bottles

Santa Rita 120 Reserva Sauvignon Blanc, Chile (0)	\$37
<i>Light, lively and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon and passionfruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$39
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Pinot Grigio, Australia (0)	\$41
<i>Delightfully fresh, zesty and elegant with lots of super-ripe concentrated fruit. This wine has fragrant aromas of citrus fruits with delicate notes of green apples and pears.</i>	
Woodbridge Chardonnay, California (0)	\$44
<i>A dry, medium-bodied wine with notes of ripe apples, citrus, toasted vanilla; aromas of ripe apple, pear and citrus are joined by hints of spicy vanilla oak.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$69
Secco Sparkling (1) Ontario, Canada	\$47
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$55

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.

BEVERAGES

Regional Wines | Red

750ml bottles

Pillitteri Cab Nero VQA, Ontario (0)	\$36
<i>A bright red blend that is dry, smooth and easy-drinking, with flavours of cherry and plum and no oak treatment.</i>	
Pelee Island Merlot VQA, Ontario (1)	\$37
<i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	
Bella Terra Red VQA, Ontario (1)	\$40
<i>Our inaugural vintage of the Bella Terra Red marries together the three main red varietals that we grow in our estate vineyards: Merlot, Cabernet Franc, and Cabernet Sauvignon</i>	

International Wines | Red

750ml bottles

Santa Rita Cavanza Cabernet Sauvignon, Chile (0)	\$37
<i>Deep aromas of smoky oak and prune spread, with floral, cassis and coffee notes. The palate is extra dry, with medium body and ripe tannins. Enjoy prune and cassis flavours, and a hint of coffee.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$39
<i>Full of dark red fruit aromas spiced up with subtle toasty vanilla oak tones. The palate is balanced and soft with a juicy dark berry centre.</i>	
Yellow Tail Shiraz, Australia (1)	\$41
<i>Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.</i>	
Woodbridge Merlot, California (0)	\$44
<i>Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodied & dry; ripe red berry, cassis fruit and supple tannins.</i>	
Masi Mondello Delle Venezie, Italy (1)	\$48
<i>Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.</i>	

Wine selection required 30 days in advance of the event start date. Wines are subject to availability.