



Photo Credit: Van Daele & Russell

# FOR YOUR BEST DAY EVER

At RBC Place London we know that you want your guests to experience the joy a wedding brings and the excitement of the moment. What better way than by connecting with family and friends, sharing the moment with the people you love and playing together in celebration!

RBC Place London would be honoured to be part of your very special day. Our Event and Culinary teams will work with you to ensure your big day is everything you imagined.

We look forward to welcoming you and your guests to RBC Place London for a wonderful experience creating lifelong memories.

# SERVICES

## For Every Wedding

Complimentary Room Rental

Table and Service Linens (white or black tablecloths, choice of napkin colours, white or black skirting - head table)

Villery and Boch China, Sambonet Silver Plate Cutlery and Spielgau Glassware

Votive Candles

Complimentary Underground Parking (subject to availability)

Podium

Stage for Head Table, Disc Jockey or Band

Dance Floor

## Food and Beverage

Food and Beverage services are exclusive to RBC Place London, with the exception of your wedding cake.

## Parking

Approximately 300 spots are available underground at RBC Place London (subject to availability).

## Coat Check

Coat check services are available when pre-arranged at a charge of \$2.00 (tax included) per item.

## Cake Cutting

Wedding cake cutting service is available at a charge of \$2.00 per guest (includes china, cutlery and napkins).

## Confirmation & Deposit

Deposit: \$5,000 due at booking. Deposits are non-refundable. 80% of the estimated final total including bar consumption is due thirty (30) days in advance of the event.

Balance and final guarantee due 3 business days prior to the event.



Photo Credit: Angelic Images Photography



Photo Credit: HRM Photography



Photo Credit: Nova Markina Photography



## SAPPHIRE PACKAGE

### Included

Choice of Plated Appetizer, Entrée and Dessert  
Reception Room Rental in our Ballroom or Salons  
Stationary Non-Alcoholic and Champagne Punch  
Signature Dinner Wine (1 glass per guest)  
Four Hour Host Bar (Signature Products)  
Cake Cutting Service  
Bride and Groom Ready Room

### Decorative

White or Black Linen  
White or Black Skirting for Head Table  
Choice of Napkin Colours  
Eiffel Tower, Bud or Square Vases  
Votive Candles  
Decorative Trees  
Podium  
“Congratulations” Marquee on our Outdoor Digital Display

### Enhance This Package

Chair covers from \$5.00 per chair  
Table runners from \$5.50 per table

## EMERALD PACKAGE

### Included

Choice of Plated Appetizer, Entrée and Dessert  
Reception Room Rental in our Ballroom or Salons  
Butlered Champagne Reception  
Stationary Non-Alcoholic and Champagne Punch  
Butlered Hot Hors d’Oeuvres (based on 3 pieces per guest; Chef’s selection)  
International Cheese Tray and Crudités  
Premium Dinner Wine (1 glass per guest)  
Four Hour Host Bar (Signature Products)  
Cake Cutting Service and Late Night Coffee Station  
Bride and Groom Ready Room

### Decorative

White or Black Linen  
White or Black Skirting for Head Table  
Choice of Napkin Colours  
Chair Covers  
Table Runners  
Eiffel Tower, Bud or Square Vases  
Votive Candles  
Decorative Trees  
Podium  
“Congratulations” on our Outdoor Digital Display

*Food and beverage charges are subject to all applicable taxes and a 16% administrative fee.*

# MENU

## Appetizers

Baby Spinach and Romaine Hearts with Smoked Chèvre, Candied Pears and Raspberry Ginger Dressing

Fresh Market Greens with Radicchio, Endive, Crisp Garden Vegetables and Feta with Herb Vinaigrette

Deconstructed Hearts of Romaine with Crisp Pancetta and Shaved Parmesan Cheese with Low Fat Caesar Dressing

Arancini Milanese with Basil Marinara and Shaved Pecorino

Roasted Red Pepper Bisque with Herb Crusted Straws

Cream of Wild Mushroom Soup with Asiago Cheese and Chives

Spiced Apple and Squash Soup with Goat Cheese Crumble

Duck Consommé en Croute

## Entrées

Burgundy Braised Lamb Shank

Sapphire \$80.00  
Emerald \$100.00

Duo of Beef Tenderloin and Oven Roasted Chicken Supreme with Cherry Demi Glaze

Sapphire \$86.00  
Emerald \$106.00

Centre Cut Veal Chop with Niagara Peach Sauce

Sapphire \$85.00  
Emerald \$106.00

Herb Crusted Breast of Chicken with Red Wine Reduction

Sapphire \$75.00  
Emerald \$96.00

'AAA' Centre Cut Striploin Steak with Mushroom Sauce

Sapphire \$82.00  
Emerald \$102.00

Mediterranean Filled Breast of Capon with Tomato Fondue

Sapphire \$77.00  
Emerald \$98.00

*The Chef and his Culinary Team will select appropriate accompaniments for your Entrées.*

## Desserts

Individual Death by Chocolate Cake Garnished with Berries

Cheesecake Trio with Ribbon of Chocolate

Individual Passionfruit Panna Cotta

"Two Hearts in Love" Dark Chocolate and White Chocolate Mousse

Raspberry Creme Brûlée with Almond Cluster

*Food and beverage charges are subject to all applicable taxes and a 16% administrative fee.*

## Late Night Menu

### Pizza

Roast Chicken, Goat Cheese and Artichoke Grilled Vegetables and Feta

Smoked Ham, Pineapple and Mushroom

Pepperoni

Deluxe

\$24.50 each

### Poutine Station

Shoestring Potatoes with Melted Cheese Curds and Gravy

\$6.95/per person

### Mini Beef Slider Action Station

Grilled Mini Beef Sliders Hand Pressed In-House

Served on Mini Hoagie Roll with Traditional Condiments

\$9.50/per person

### Life is a Carnival

Stuffed Warm Jalapeño and Cheddar Pretzels

Mini Pogo Sticks with Assorted Mustards and Condiments

\$11.95/per person

### Southwest Fajita Station

Chicken Sautéed with Julienne Onions, Pepper and Garlic

Served on Soft Tortilla Shells with Diced Tomatoes, Shredded Lettuce, Cheese, Salsa, Guacamole and Sour Cream

\$12.25/per person

***And much, much more!***



Photo Credit: HRM Photography