

MENU

2019.20



RBC PLACE
LONDON

COMMITTED TO LOCAL

The RBC Place London team is committed to supporting our neighbours, our local farmers and our community by sourcing seasonal, regional and sustainable ingredients. We work with suppliers who are committed to purchasing ingredients from a 100 mile radius, reducing our carbon footprint while supporting local food systems. We are committed to buying local first.

Our Executive Chef, David Van Eldik is a Certified Chef de Cuisine (CCC). The CCC designation is the highest professional culinary recognition and accreditation in Canada. It represents the culmination of the highest standards of managerial and administrative responsibilities, culinary skills and dedication to the cooking profession.



Our talented culinary team can turn many of your menu selections into vegan, vegetarian, gluten-free or lactose-free dishes. Ask your Event Planner for more information. Use the symbols below to identify options that already respond to some of the most common dietary concerns.



BREAKFAST

THE CONTINENTAL

A light breakfast that is sure to delight your guests.

min. 25 guests

Chilled Orange and Apple Juice

In-house Bakery Basket of Assorted Scones, Croissants, Danishes and Signature Muffins
(includes half dozen gluten-free muffins per 100 people) **GF**

Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$13.50 per person (Buffet)

\$15.95 per person (Table Service - rounds of 10)

Baked Goods based on 1.5 pieces per person

Add Sliced Fresh Fruit for \$4.95 per person

Add Individual Yogurt Parfait with Granola for \$4.95 per person

BUFFET BREAKFAST

Indulge in our gourmet buffet selection.

min. 50 guests

this buffet includes:

Chilled Orange and Apple Juice

Yogurt with Homemade Granola

Selection of Fresh Fruit and Seasonal Berries (local when available) **V** **GF**

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

Preserves and Creamery Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

and your choice of one of the following:

Farm Fresh Scrambled Eggs

Smoked Ontario Bacon, English Style Pork 'Bangers' and Diced Home Fried Potatoes with Sautéed Onions
(Substitute turkey sausage for pork sausage at no additional cost)

Breakfast Enchiladas with Eggs, Peppers and Cheese, Rancheros Sauce and Sour Cream
Chorizo Sausage and Diced Home Fried Potatoes

Egg White Breakfast Strata with Bell Peppers, Elgin County Mushrooms and Caramelized Vidalia Onions
Turkey Sausage and Locally Grown Home Fried Potatoes with Sautéed Onions

\$25.95 per person

V Vegan

GF Gluten-Free




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

BREAKFAST

BREAKFAST ENHANCEMENTS

Kick your breakfast up a notch by adding on one of these items.

Buttermilk Pancakes with Blueberry Compote and Real Maple Syrup	\$6.95/pp
Belgian Style Waffles with Whipped Cream and Strawberry Confit	\$8.95/pp
Vegan Tofu Stir-fry with Bell Peppers, Onions, Local Tomatoes and Bok Choy 	\$7.95/pp
Breakfast Burritos with Salsa and Sour Cream	\$6.95/pp



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**RBC PLACE
LONDON**

REFRESHMENTS



BEVERAGES

But first, coffee.

Locally Roasted Custom Blend Coffee, Decaffeinated Coffee	
Carafe/6 Mugs	\$24.95
Half Urn/20 Mugs	\$79.95
Full Urn/40 Mugs	\$159.95
Selection of Traditional and Herbal Teas (carafe/6 mugs)	\$24.95
Chilled Fruit Juice (1.9 L/jug)	\$26.95
Assorted Soft Drinks, Regular and Diet (355ml can)	\$3.50
Assorted Juice (340ml can)	\$3.50
Eska Still Water (500ml plastic bottle)	\$2.95
San Pellegrino Sparkling Water (250ml glass bottle)	\$3.50
Fresh Fruit and Yogurt Smoothies (1.9L/jug)	
Strawberry, Blueberry or Raspberry	\$32.50
Hydration Station	\$9.50/jug
Lemon Lime, Cucumber Mint, Cranberry Orange	\$45.50/urn

BREAK ITEMS

It's break time. Refresh yourself.

Selection of Freshly Baked Seasonal Muffins, Low-Fat Muffins, Fruit Danishes and Croissants	\$36.50 (dozen)
Gluten-Free Muffins 	\$39.50 (dozen)
Bagels Served with Cream Cheese and Assorted Preserves	\$38.95 (dozen)
Seasonal Breakfast Breads (min. 4 loaves)	\$33.50 (10 slices/loaf)
Yogurt Parfait with Organic Granola	\$4.95 (each)
Seasonal Fresh Fruit	
Fruit Salad	\$3.95 (per guest)
Sliced	\$179.95 (serves 40)
Chef's Dessert Squares	\$35.95 (dozen)
Assorted Fresh Baked Cookies	\$35.95 (dozen)
French Macarons in Pastel Colours (min. 4 dozen) 	\$43.50 (dozen)
Decadent French Pastries (assorted)	\$47.95 (dozen)
Novelty Ice Cream Bars (min. 4 dozen)	\$39.50 (dozen)

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REFRESHMENTS

FOOD STATIONS

Select one of these themed food stations for your guests.

min. 25 guests for each food station

PICK ME UP

Chocolate Chip Banana Loaf

Assorted Croissants


Fresh Fruit Salad with Local Fruit (when available)  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$14.95 per person

HOW SWEET IT IS

Assorted Butter Tarts and Pecan Tarts

Chocolate Dipped Strawberries 

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$13.95 per person

COCO LOCO

Cashew Chocolate Fudge



Chocolate Chip and White Chocolate Macadamia Nut Cookies

Mini Chocolate Pecan Tarts



Chocolate and White 2% Milk

\$14.95 per person

HAPPY TRAILS

Nature Crisp - Fresh Made with Craisins, Sunflower, Flax, Pumpkin Seeds, Oats and Coconut  

Crudité and Hummus Dip  

Whole Apples and Bananas  

Cucumber and Mint Infused Water Station  



\$11.95 per person

RETRO BREAK

Chocolate Dipped Strawberry Licorice

Oreo Cookies

Honey Roasted Peanuts

Assorted Whole Fruits  

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$10.95 per person

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RBC PLACE
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LUNCH

THE SIT DOWN

Entrée selection with a choice of one soup or salad and one dessert option

min. 25 guests

STARTER (choose one)

SALADS (served french style)

Baby Kale and Spinach Salad with Homemade Candied Pecans, Dried Cranberries and Shaved Fennel V GF
with a Creamy White Balsamic Vinaigrette

Caesar - Romaine Hearts with Pine River Asiago, Our Own Hand Made Oven Fired Croutons and Creamy Garlic Dressing

SOUPS

Broccoli and Pine River Cheddar

Tomato Basil Bisque

ENTRÉE (choose one)

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

Supreme of Ontario Chicken with a Chive Butter Sauce GF

Sustainable East Coast Salmon with Chardonnay and Tarragon Beurre Blanc GF

Vegan Phyllo Tulip with Quinoa Pilaf and Chef's Vegetable Medley V

DESSERT (choose one)

Banana Cream Stack

Chocolate Pecan Flan with Cinnamon Crème Anglaise

Strawberry Shortcake with Strawberry Compote

Flourless Chocolate Truffle Torte GF

LUNCH ALSO INCLUDES

Assorted Artisan Bakery Rolls with Butter

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$39.95 per person

We would be delighted to customize options for you. Please ask your Event Planner.

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**RBC PLACE
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LUNCH

THE EXECUTIVE

Our most popular classic sandwich lunch.

min. 25 guests

Chef's Daily Inspired Soup

SALADS

Garden Salad with Petite Baby Kale and Crisp Vegetables with House-Made Vinaigrette V GF

Yakitori Style Noodle Salad V GF

ASSORTED SANDWICHES:

Featuring Chef's Selection of Rolls, Breads and Wraps (Gluten-Free Rolls available by pre-order)

Filled with the Following Selections:

Black Forest Ham and Swiss Cheese, Lettuce and Tomato

Montreal Smoked Beef Brisket, Swiss Cheese with Honey Dijon, Lettuce and Tomato

Roast Turkey and Cranberry Relish

Grilled Vegetables with Hummus V

Homemade Spiced Warm Bread Pudding with Vanilla Custard Sauce

Gluten Friendly Brownies GF

Assorted Beignets

Fresh Sliced Fruit V GF

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$26.50 per person

Sandwiches are portioned to 1.25 pieces per guest

Add a crudité platter for \$3.00 per person



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**RBC PLACE
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LUNCH

THE DELI

Satisfy any crowd with our selection of delicious deli items.
min. 25 guests

ASSORTED SALADS (choose three)

- Yakitori Style Noodle Salad (V) (GF)
- Mixed Greens (V) (GF)
- Quinoa Salad (V) (GF)
- Caesar Salad
- Chef's Style Potato Salad
- Creamy Home-Style Coleslaw (GF)

TRAYS AND PLATTERS

- Charcuterie Platter of Salami, Dry Cured Prosciutto and Smoked Meats, Sliced Turkey and Roast Beef
- Kaleidoscope of Ontario and Quebec Cheeses
- Relishes and Pickles (V) (GF)
- Fresh Assorted Rolls
- Red Pepper Hummus and Mini Pita Bread

DESSERTS

- Fresh Sliced Seasonal Fruit (V) (GF)
- Assorted Italian Pastries & Macarons
- Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$26.50 per person

THE MEDITERRANEAN FLAVOUR

Give your guests something different with this unique selection.
min. 50 guests

- Kalamata Olives, Feta & Artichoke Hearts (GF)
- Insalata di Casa - Local Hot House Organic Greens, Roma Tomatoes and House-Made Balsamic Dressing (V) (GF)
- Insalata di Cesare
- Arancini Margherita (fried risotto balls with marinara sauce)
- Chicken Souvlaki with Tzatziki (GF)
- Penne con Funghi (mushrooms, white wine and cream)
- Symphony of Assorted Fresh Vegetables (V) (GF)
- Assorted Bakery Rolls & Pita Bread with Extra Virgin Olive Oil and Butter
- Assembly of Tiramisu
- Lemon Macarons (GF)
- Fresh Sliced Fruit (V) (GF)
- Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$33.95 per person

(V) Vegan (GF) Gluten-Free

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LUNCH

Short on time? These express lunches are a great option if you are looking for a hot lunch.

THE EXPRESS ONE

min. 25 guests

Caesar Salad with Homemade Croutons (bacon on side)

Grilled Chicken Breast GF

Penne Pasta Marinara (asiago cheese and crushed chili peppers on the side)

Vegetable Medley V GF

Rolls and Butter

Assorted Home Baked Fruit Pies

Gluten-Free Brownies GF

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$23.95 per person

Add Sliced Fresh Fruit for \$4.95 per person

THE EXPRESS TWO

min. 25 guests

Mixed Green Salad with House Vinaigrette V GF

Creamy Coleslaw

Slow Cooked Bruce County Beef Brisket with Homemade BBQ Sauce

Soft Brioche Buns

Vegan Baked Bean Chili V

Assorted Fresh Baked Cookies

Locally Roasted Custom Blend Coffee, Decaf and Assorted Teas

\$23.95 per person

Add Sliced Fresh Fruit for \$4.95 per person

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**RBC PLACE
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DINNER

Sit down and be served this amazing line-up that is prepared using only the freshest ingredients.
min. 25 guests

STARTERS

Baby Spinach and Lake Erie Farms Bibb Lettuce, Local Pea Tenders and Edible Flower 'Confetti' V GF	\$11.95
Cold Smoked Atlantic Salmon and Capered Neuchâtel Roulade, Dill-Parsley Essence and Black Bread	\$15.25
Ontario Angus Beef Tenderloin Carpaccio, Basil Chiffonade, Extra Virgin Olive Oil and Shaved Pine River Asiago	\$16.75
Slegers Organic Greens with Ontario Chèvre, Marinated Beets and Candied Walnuts	\$13.50
Fig and Goat Cheese Mousse, Micro Greens & Pickled Rutabaga With Maple Balsamic Drizzle	\$14.95

SOUPS

Essex County Mixed Mushroom Double Cream Soup, Fresh Thyme, Honey and Chives	\$8.95
Butternut Squash & Apple Bisque	\$8.95
Nova Scotia Lobster Bisque with Fine Cognac, Cream and Pastry Straw	\$12.50

ENTRÉES

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

Breast of Capon Stuffed with Cranberry Citrus Filling	\$32.50
Bruce County AAA Centre Cut Filet Mignon (6oz) with Wild Mushroom Ragout	\$41.95
Combination Plate of AAA Bruce County Beef Tenderloin with Bordeaux Reduction and Roasted Supreme of Chicken with Spicy Pineapple Butter	\$44.50
Oven Seared Black Harbour Salmon Fillet with Amaretto Butter Sauce	\$36.95
Signature Polenta Bowl with Organic Lentil 'Risotto' V GF Accompanied by a Panache of Seasonal Vegetables	\$32.50

DESSERTS

Belgian Chocolate Salted Caramel Tower	\$13.95
Belgian Chocolate Mousse 'Harlequin' in a Dark Chocolate Tulip with Fresh Berries	\$15.50
Passion Fruit Panna Cotta with Mango Splash and Chocolate Baton	\$14.95
Flourless Chocolate Cake with Merlot Raspberry Coulis GF	\$14.95
Chef's Selection of Cheesecake Served Individually	\$13.95

All entrées can be made gluten-free upon request.

We would be delighted to customize options for you. Please ask your Event Planner.



Vegan



Gluten-Free

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



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DINNER

THE CLASSIC BUFFET

An array of the classics that includes seasonal fresh vegetable medley, rolls and butter, locally roasted custom blend coffee, decaf and assorted teas.

min. 50 guests

SALADS

Hearts of Romaine Caesar Salad with House-Made Herb Croutons and Grated Parmesan

Assemblage of Local Greens and Our House Vinaigrette V GF

Chef's Style Potato Salad

Mediterranean Style Pasta Salad

SIDES (choose two)

Smashed New Potatoes GF

Roasted Red Jacket Potatoes V GF

Basmati Rice V GF

Quinoa Pilaf V GF

Cheese Tortellini Marinara

Ratatouille V GF

ENTRÉES (choose two)

Bruce County Striploin of Beef with Demi-Glace Red Wine Sauce GF

Roasted Chicken Supreme with Tarragon Butter Sauce GF

Medallions of Black Harbour Salmon, Chive Butter Sauce GF

Sage Rubbed Breast of Ontario Turkey with Gravy GF

Asian Style Vegetable Pad Thai V GF

Wild Mushroom Risotto with Marsala Butter Sauce

DESSERTS

Assorted Cheesecakes

Pies & Flans

Pastry Squares & Tortes

Fresh Sliced Seasonal Fruit V GF

Gluten Friendly Brownies GF

\$49.50 per person

V Vegan

GF Gluten-Free

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**RBC PLACE
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DINNER

THE DELUXE BUFFET

Spoil your guests with this palatial array of choices. Includes rolls and butter, locally roasted custom blend coffee, decaf and assorted teas

min. 50 guests

SALADS

Charcuterie Board with Local and Quebec Cheeses

Edamame Salad with Thai Sweet Chili V GF

Slegers Organic Blend of Greens with House-Made Dressing V GF

Homemade Antipasto Vegetable Platter V GF

Greek Village Salad with Lemon and Olive Oil V GF

ENTRÉES

Bruce County AAA Striploin of Beef with Merlot Demi-Glace GF

Butternut Squash Ravioli with Red Pepper Coulis

Supreme of Fresh Ontario Chicken with Charred Onion and Saffron Cream GF

Roasted Local Mini Red Potatoes V GF

Sautéed Fresh Vegetable Medley V GF

Turmeric Scented Basmati Rice V GF

DESSERTS

Fresh Fruit Display of Local and International Fruits V GF

Selection of Premium Cakes, Flans and Cheesecakes

Panna Cotta GF

Flourless Chocolate Cake GF

Assorted French Pastries & Macarons

\$54.50 per person



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**RBC PLACE
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RECEPTION

HOT HORS D'OEUVRES

min. 4 dozen per item

- Atlantic Salmon Skewer with House Aioli GF
- Asian Vegetable Spring Rolls with Sweet Chili Dip
- Truffle Kissed Mac and Cheese Bouchee
- Chicken Breast en Croute
- Brie and Raspberry Phyllo Package
- Mini Spanakopita
- Mushroom and Gruyere Tartlet
- Vegetable Samosa with Curried Aioli V
- Beef Brochette and Gingered Balsamic Drizzle GF
- Bacon, Gruyere and Onion Eggy Tart
- Bacon Wrapped Beef Filet and Gorgonzola Skewer GF
- Mini Chicken Souvlaki with Tzatziki GF

\$35.95/dozen | stationary **\$39.50/dozen | butlered**

DELUXE HOT HORS D'OEUVRES

min. 4 dozen per item

- Maryland Style Crab Cakes with Spicy Remoulade Sauce
- Mini Beef Tenderloin en Croute
- Slavic Style Lamb Cevapcici with Garlic Yogurt Sauce
- Gnocchi with Prosciutto and Gorgonzola on a Tasting Spoon
- Cajun Style Tiger Prawn GF

\$38.95/dozen | stationary **\$43.95/dozen | butlered**



V Vegan GF Gluten-Free

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RECEPTION

RECEPTION ITEMS

COLD CANAPÉS

min. 4 dozen per item

Tomato and Basil Bruschetta on Croute de Flute or
Vegan Cucumber Base V GF

Asian Style Fresh Rolls with Sweet Chili Sauce V GF

Smoked Duck Breast with Cranberry Relish in a Waffle Cone

Smoked Salmon Pinwheel on a Bamboo Fork GF

Louisiana Style Jumbo Tiger Prawn GF

Beef Carpaccio on Crostini with Horseradish Cream and Shaved Daikon Radish

Seared Ahi Tuna with Wasabi Mascarpone Crema

Ontario Goat Cheese Mousse with Spiced Pecan

California Rolls with Wasabi V GF

\$38.95/dozen | stationary | \$43.95/dozen | butlered

SPECIALTY ITEMS

Chilled Jumbo Shrimp with Lemon and Cocktail Sauce GF

\$394.50
(100 pieces)

Charcuterie Platter featuring Assorted Cured and Smoked Artisanal Meats, Prosciutto, Salami di Sopressatta, Liver Pâté, Dried Beef and Pancetta

\$238.95
(serves 40)

Sliced Side of Cold Smoked North Atlantic Salmon with Dark Rye Bread and Traditional Garnishes

\$194.95

Spinach and Artichoke Dip with Cream Cheese and Asiago, Sliced Baguettes
and Crackers for Dipping

\$153.50
(serves 40)

Harvest Feast of Fresh and Locally Sourced Crudité accompanied by Our In-house Tomato Ranch
Dipping Sauce

\$148.50
(serves 40-50)

Cheese Board Featuring the Cheeses of Pine River, Eastern Quebec Townships and Some
International Favourites with Seedless Grapes, Berries, Water Biscuits and French Bread

\$248.95
(serves 40)

Choice of 18" Pizzas (8 large slices)

Three Cheese

Pepperoni

Canadian (pepperoni, bacon, onion and mushroom)

Grilled Vegetables and Feta

\$27.95
(min.5 of each)

Pretzels, Potato or Tortilla Chips with Salsa

\$9.95/basket

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RECEPTION

ACTION FOOD STATIONS

Enhance your reception with the following Chef-attended 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 CARVERY

AAA Canadian Striploin of Beef Served with Au Jus and Creamed Horseradish
\$10.95 per person

In House Slow Braised Beef Brisket on a Brioche Roll with Brown Sugar BBQ Sauce
\$9.95 per person

RISOTTO STATION

Italian Arborio Rice with Saffron and Assorted Mushrooms Finished with Cream and Ontario Asiago
\$12.95 per person
Add Shrimp or Lobster for \$5.25 per person

POUTINE STATION

Shoestring Potatoes with Melted Cheese Curds and Gravy
\$6.95 per person
Add Montréal Style Smoked Meat for \$4.25 per person

MINI BEEF SLIDER STATION

Grilled Mini Beef Sliders Hand Pressed In-House from our Signature Combination of Chuck, Brisket and Tri-Tip for Maximum Flavour. Served on Mini Slider Roll with Traditional Condiments of Mustard, Dijon Mustard, Ketchup, Mayonnaise, Sweet Pickle Relish, Hothouse Tomatoes and Red Onion
\$9.95 per person

BANH-MI SANDWICH STATION

Vietnamese Style Banh-Mi Sandwiches on Crispy Roll. Choose Pork or Chicken, accompanied by Shredded Lettuce and Carrot Slaw (based on 1 per person)
\$9.95 per person

LIFE IS A CARNAVAL

Stuffed Warm Jalapeño and Cheddar Pretzels
Mini Pogo Sticks with Assorted Mustards and Condiments
\$12.50 per person

TACO BAR

Cauliflower Taco Bar with Soft Tortillas and Traditional Taco Accompaniments
\$8.50 per person



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**RBC PLACE
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BEVERAGES

All service associates are Smart Serve trained and will adhere to Smart Serve regulations according to Ontario guidelines.

STANDARD BAR | HOST

House Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$5.25
Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$5.25
Signature Beer – Stella Artois, Featured Craft Beer	\$6.75
House Red or White Wine by the Glass (6oz)	\$5.25
Premium Red or White Wine by the Glass (6oz)	\$6.00
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$3.00
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.00

A \$35.00 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 & administrative fee) per consecutive 3 hour increment.

STANDARD BAR | CASH

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$6.50
Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$6.50
Signature Beer – Stella Artois, Featured Craft Beer	\$8.50
House Red or White Wine by the Glass (6oz)	\$6.50
Premium Red or White Wine by the Glass (6oz)	\$7.50
Juices – Motts Clamato, Ocean Spray Cranberry, Orange	\$3.50
Soft Drinks – Pepsi, Diet Pepsi, Gingerale, Tonic Water, Soda Water	\$3.50

LIQUERS

Bailey's Irish Cream (1oz)	\$6.75
Grand Marnier (1oz)	\$6.75
Drambuie (1oz)	\$6.75
Courvoisier V.S. Cognac (1oz)	\$6.75

CHAMPAGNE

Mumm Cuvee Napa Brut Prestige (1), Sparkling, California	\$65.00
Moet & Chandon Dom Perignon (1) Champagne, France	\$350.00

SPARKLING WINE

Peller XOXO Pinot Grigio Chardonnay (1) Ontario, Canada	\$36.00
Trius Brut (1) Ontario, Canada	\$48.00



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BEVERAGES

PUNCHES

Fruit Punch (non-alcoholic) Serves 10 (1.9L)	\$22.00
Rum Punch Serves 10 (1.9L)	\$32.00
Champagne Punch Serves 10 (1.9L)	\$32.00

DRAUGHT BEER

Toboggan Blonde or Amber Ale (50L Keg) (approx. 180 glasses)	\$675.00
Toboggan Blonde or Amber Ale (30L Keg) (approx. 100 glasses)	\$415.00

LOCAL CRAFT BEER

Selection Varies by Season & Availability <i>By can, minimum order may apply</i>	\$6.75
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SIGNATURE MARTINIS

Baby Blue 1.75oz <i>Gin and Blue Curacao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$6.75
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$6.75
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$6.75
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge and soda with blueberries.</i>	\$6.75

REGIONAL WINES | WHITE

750ml bottles

Burnt Ship Bay Chardonnay VQA, Ontario (0) <i>White floral and ripe apple notes dominate the nose. Fresh lime and Granny Smith apple greet you on the palate that extends into a long crisp finish.</i>	\$29.00
Pelee Island Pinot Grigio VQA, Ontario (0) <i>Crisp and refreshing with a fruit, flower and mineral aroma. The flavour has a touch of lemon and citrus.</i>	\$31.00
Guilty Men White VQA, Ontario (1) <i>Tangy, bright and easy to sip traces of peach, lemon drop and honeydew melon on the nose. Tastes of green apple, lime and reminders of watermelon and sour cherry.</i>	\$38.00

REGIONAL WINES | RED

750ml bottles

Burnt Ship Bay Cabernet Merlot VQA, Ontario (0) <i>A delicious fruit forward, nicely balanced wine with a soft and well integrated black cherry, cassis and hint of licorice.</i>	\$29.00
Pelee Island Merlot VQA, Ontario (1) <i>Medium ruby colour; dry and light-bodied with crisp acidity and very little tannin; berry fruit flavour with some plum notes.</i>	\$31.00
Guilty Men Red VQA, Ontario (1) <i>Round, silky and easy-drinking. Flavors of raisin and other cooked fruits, dark cherry and chocolate brownie with earthy undertones.</i>	\$38.00



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BEVERAGES

INTERNATIONAL WINES | WHITE

750ml bottles

- Mapu Sauvignon Blanc, Chile (0) \$29.00
Refined and elegant, the nose opens on citrus and tropical fruit aromas. A smooth mid-palate, revealing lemon and tropical fruit flavours that linger.
- Yellow Tail Pinot Grigio, Australia (0) \$35.00
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.
- Woodbridge Chardonnay, California (0) \$36.25
A dry, medium-bodied wine with notes of ripe apples, citrus, toast & vanilla; aromas of ripe apple, pear & citrus are joined by hints of spicy vanilla oak.
- Adobe Sauvignon Blanc (organic), Chile (0) \$36.50
Clean and translucent, light yellow in colour. The complex nose presents citrusy. Grapefruit and lime notes with a subtle touch of white pepper and delicate herbs. The smooth palate bursts with freshness balanced by good volume and persistence.
- Placido Pinot Grigio, Italy (1) \$34.00
Fresh and fruity aromas of pears as well as citrus and grapefruit. Full, fresh and flavorful on the palate, with a well-integrated and balanced acidity.
- Pavillion Chenin Blanc Viognier, South Africa (0) \$32.00
This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.

INTERNATIONAL WINES | RED

750ml bottles

- Mapu Merlot, Chile (0) \$29.00
Fresh and intense, the nose displays berry, red fruit and cherry aromas. From a fresh and fruity attack, the round and substantial mid palate reveals cherry and raspberry flavors supported by mature tannins.
- Yellow Tail Shiraz, Australia (1) \$35.00
Berry and vanilla aromas subdued with earthy soft ripe sweetness in perfect harmony with fine tannins.
- Woodbridge Merlot, California (0) \$36.25
Medium ruby colour; raspberry, blueberry and mocha aromas; medium-bodies & dry; ripe red berry, cassis fruit and supple tannins.
- Adobe Reserva Merlot (organic), Chile (0) \$36.50
Bright ruby-red in color with red fruits and aromas elegantly combined with black pepper notes. A delicate wood influence contributes with great complexity. It has a soft texture and a fruity finish.
- Masi Mondello Delle Venezie, Italy (1) \$36.50
Bright ruby-red with good intensity. Good balance of ripe fruit and violets with hints of vanilla. Good acidity, soft and long-finishing.
- Pavillion Shiraz Cabernet, South Africa (0) \$32.00
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.

Wines are subject to availability.



**RBC PLACE
LONDON**

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