Catered to Your Wishes

GREAT HALL CATERING
AT WESTERN
Established in the 1950s, Great Hall Catering is located in the heart of Western University Campus in the historic building of Somerville House. We have been serving the campus community and the surrounding London area with exceptional cuisine, caring and reliable services for the past six decades and look forward to many more.

We have had the honour of working closely with many brides, grooms and wedding parties to create magical and memorable events. We know it’s an important day for you and your loved ones. We will ensure that your reception is designed to turn your vision for the perfect celebration into a reality.

Exceptional cuisine and its proper presentation are paramount to the success of any event. Whether it’s an intimate dinner party, causal reception or an elaborate gala, our team of creative and award-winning professionals are committed to making your wedding day truly special.

*Your dream wedding starts here. Let’s get planning!*
AWARD-winning team
**Kristian Crossen**
Executive Chef, Food and Beverage Manager

Kristian spent his decade-long career at some of the best locations in the country. He spent many years in Stratford where he earned 3 ½ stars in Toronto Life magazine and was endorsed by Where to Eat in Canada. Kristian then moved on to the renowned Country House Hotel, Langdon Hall, where he was Sous Chef under Jonathan Gushue, one of Canada’s most gifted and celebrated Chefs.

After four years, Kristian opened Braise food and wine in London at the Metro Hotel, again being endorsed by Where to Eat in Canada and Air Canada EnRoute magazine. He joined the Great Hall Catering team in 2015, after three years at the Windermere Manor Hotel, bringing his passion for seasonal, locally-sourced cuisine.

**Catrona Graham**
Catering Manager

Catrona is a well-respected veteran of the catering and event planning business. In the past 17 years with Great Hall Catering, she has been responsible for a wide variety of events including wedding and graduation celebrations, large-scale conferences and corporate events. Catrona prides herself in her client services, knowledge of different cultures, and how to make events special and memorable.
YOUR CHOICE of venues

Choose from one of our many versatile and elegant venues here at Western University or, if you prefer, we’ll come to yours. No matter which location, we look forward to creating a magical and memorable celebration experience for both you and your guests.

The Great Hall, the largest of our dining facilities on campus, is an elegant, formal, and licensed ballroom that can accommodate anywhere from 100 to 430 of your special guests. Its unique decor creates the perfect ambiance for any style reception or celebration. And yes...there’s plenty of space for dancing!

Green Leaf Café provides a cozy, intimate setting for gatherings of up to 60 guests. Always maintaining a dignified yet welcoming ambiance, this location is perfect for stand-up receptions or small dinner parties.

The Garden, equipped with a large projection screen, is the ideal location for any event of up to 70 guests. With a bright and cheery atmosphere and large striking chandeliers, this location complements almost any type of function.

All these venues on campus are available year-round, with ample parking available.

Additionally, we are proud to be one of the preferred caterers for some of the best City of London venues such as Civic Garden Complex, Springbank Gardens, Watson Porter Pavilion, and Fanshawe Park.

Have another location in mind? Contact us and tell a little about your plans for your preferred venue. We would be happy to arrange a site visit.
Choose from one of our popular cocktail reception menus, specifically designed for weddings and special occasions. Or, feel free to customize your own menu with your personal favourites by choosing from the à la carte and individual hors d’oeuvre selections.
Cocktail Reception Menus

Please note these are samples of possible cocktail reception menus and are subject to change.

Reception One

domestic and imported cheese, dried fruits and nuts
hot and cold hors d’oeuvres (4 pieces per person)
garden fresh crudités
trio of dips, assorted crisps and breads
assorted French pastries
fresh sliced fruit and berry platter

Reception Two

(minimum of 20 guests)
domestic and imported cheese, dried fruits and nuts
hot and cold hors d’oeuvres (4 pieces per person)
trio of dips, assorted crisps and breads
garden fresh crudités
selection of deluxe reception sandwiches
sharp cheddar and ale fondue, warmed soft pretzels, baby sour pickles, German sausages, assorted breads, cauliflower and broccoli
local charcuterie platter
mustards and pickles
assorted French pastries
fresh sliced fruit and berry platter
Cocktail Reception Menus

Reception Three

(minimum of 50 guests)

domestic and imported cheese, dried fruits and nuts

hot and cold hors d’oeuvres (3 pieces per person)

garden fresh crudités

trio of dips, assorted crisps and breads

carved beef station and assorted garnishes

mashed potato bar and assorted condiments

antipasto platter, marinated seasonal vegetables, olives, artichokes, assorted flatbreads and focaccia

baked brie in pastry and preserves

local charcuterie platter, mustards and pickles

iced shrimp cocktail and mussel station, aioli

sharp cheddar and ale fondue, warmed soft pretzels, baby sour pickles, German sausages, assorted breads, cauliflower and broccoli

assorted French and Italian pastries

fresh sliced fruit and berry platter
**Hors d’Oeuvres**

**COLD**

compressed watermelon, feta, and balsamic
curried chicken corelle
forest mushroom marmalade and parmesan cream crostini, chives- and prosciutto-wrapped grilled asparagus
seared sesame-crusted tuna, pickled cucumber, yuzu
fresh cello rolls, sweet chili
shrimp cocktail
tamarind shrimp, mango and pineapple
assorted sushi
grilled beef tenderloin crostini, horseradish and pommery mustard

**HOT**

cauliflower and sharp cheddar tarts
crispy vegetarian spring rolls and chili sauce
vegetarian pot stickers, and ginger, sesame, and scallion broth
tempura shrimp
seared tofu cakes
szechwan beef spring rolls
assorted seasonal quiche
beef tourtière tarts
smoked bacon-wrapped scallops
sweet potato, sweet corn cakes, and chili aioli
smoked salmon croquettes, crunchy lemon mustard aioli
lavender and herb crusted lamb chops
Cocktail Reception Menus

à la Carte

antipasto platter
marinated seasonal vegetables, olives, artichokes, assorted flatbreads, and focaccia

cheese platter
chef’s selection of cheeses, Great Hall Catering honey, dried fruit, nuts, and assorted crisps

artisanal cheese platter
selection of artisanal cheeses, Great Hall Catering honey, dried fruits, nuts and assorted crisps

charcuterie board
assorted house-made and local charcuterie, mustards, pickles, crisps, and breads

garden vegetable crudités and dip platter
selection of seasonal vegetables with a house-made creamy dip

smoked fish platter
trio of smoked fish—salmon, trout, and mackerel, capers, lemon, crème fraîche, red onion, and bagel crisps

iced shrimp platter
Marie Rose sauce, cocktail sauce and tarragon aioli

sharp cheddar and ale fondue
warmed soft pretzels, baby sour pickles, German sausages, assorted breads, cauliflower, and broccoli

Korean pulled pork
bao buns, kimchi and sauces

baked brie in puff pastry
apricot preserves, and assorted crisps

pita and flat breads
hummus, tzatziki and roasted red pepper

assorted French pastries
your best MOMENTS
You are the best thing that ever happened to me!
“Thank you from the bottom of our hearts for being such an important part of making our wedding day so special. Your service was so friendly and helpful, the food was fantastic and we truly enjoyed every moment of our time there on Saturday.”

— Jennie and Brian
One of the greatest memories of any celebration meal is with families, listening to everyone talking around the table. Create a warm and friendly atmosphere with a customized buffet style menu that is sure to be plentiful.
Buffet Menu

Please note these are samples of possible buffet reception menus and are subject to change.

assorted rolls and butter
assorted pickles and olive platter
choice of soup or salads

Your choice of two entrées
grilled salmon and maple glaze
seared trout, brown butter, raisins, capers, and toasted almond
roasted chicken breast, forest mushroom ragout
roasted chicken breast, creamed corn, chili and lime
braised boneless short rib, and braise reduction
carved beef station and assorted garnishes
slow roasted pork loin, dijon, and Great Hall Catering honeyglaze

Starch and chef-selected seasonal glazed vegetables
lyonaise potatoes
herb roasted new potatoes
crushed red skins, sour cream and chives
mixed grains, scallions and fine herbs
Israeli couscous

assorted chef-selected desserts
Fair trade coffee, decaf and tea
(customization available)
Enjoy a full service and elegantly plated meal for you and your guests. Our team of creative professionals will help you develop the ideal menu to enhance the distinctive spirit of your special occasion.
Plated Menus

Please note these are samples of possible plated reception menus and are subject to change.

Salads

Somerville salad
cucumber, frisée, local lettuces, baby tomatoes, herbs, and shoots

baby arugula salad
marinated watermelon, feta cheese, and tomato vinaigrette

seasonal vegetable salad
local greens, ginger and sesame vinaigrette, and toasted seeds

baby kale salad
toasted almonds, dried cranberries, marinated grains,
fresh chevre, and homemade Great Hall Catering honey vinaigrette

roasted beet salad
local greens, candied walnuts, fresh chèvre, apple, and horseradish dressing

mixed mustard greens
fresh figs, buffalo mozzarella, and balsamic vinaigrette (seasonal)

Soups

roasted red pepper and tomato bisque, fresh basil and chèvre

maple and butternut squash, and sage cream

forest mushroom, thyme oil, and double smoked bacon

Great Hall Catering mulligatawny
Plated Menus

Dinner entrée

maple and apple glazed supreme forest mushroom risotto
seasonal vegetables, and thyme jus

herb stuffed chicken supreme
corn puree, baby summer squash, and smoked paprika jus

roasted Ontario lamb loin
braised mixed grains, cranberries, pine nuts,
seasonal vegetables, confit garlic, and mint and lamb jus

long braised boneless short rib
red potato and parsnip, seasonal vegetables, and caramelized onion jus

slow roasted and light smoked rib eye
roasted fingerling seasonal vegetables, and forest mushroom jus

seared halibut
mixed wild rice, seasonal vegetables, and watercress purée

maple glazed light smoked salmon
toasted farrow, seasonal vegetables, and apple and dijon dressing

spice rubbed pork loin
sweet potato purée, seasonal vegetables, and spiced fruit salsa
Plated Menus

*Desserts*

mixed berry cheesecake coulis
crème caramelized lemon tart with wild blueberry and lavender cream
lemon and Great Hall Catering honey crème brûlée tuile
and fresh berries
milk chocolate pavé
salted caramel, vanilla cream, and raspberry purée
apple tart tatin, and walnut and maple crumble
vanilla cream

All plated entreés include warmed rolls, butter,
choice of salad or soup, dessert,
fair trade coffee, decaf and tea
Beverage Menus

Non-alcoholic

Hot Beverages
- fair trade, organic coffee (regular and decaffeinated)
- fair trade, regular, and herbal tea
- hot chocolate
- hot apple cider

Cold Beverages
- juice, soft drinks, and bottled water
- white and chocolate milk
- dispenser presentations
- fruit punch, ice tea, lemonade, infused or regular iced water,
  (approx. 30 glasses)

Bar and alcohol service
- house white or red wine (750 ml) bottle
- imported white or red wine (750 ml) bottle
- domestic beer
- craft/premium beer
- liquor
- mixed cocktails
- non-alcoholic soft drinks, mineral water juice, and water

For alternative selections, speak to a Great Hall Catering service coordinator; additional charges may apply. Complimentary bar services are charged based on consumption and estimated prior to your event. Labour charges for bartending staff will apply. • Minimum two staff members at the current hourly rate each, for a minimum of 3 hours. • All bar staff are Smart Serve trained and will uphold the AGCO regulations according to provincial guidelines.
Personalized Honey Jar
Fresh, local, unpasteurized honey from the Great Hall Catering Apiary is used throughout our menus and can also be used as a personalized wedding favour.