



Married to  
the idea of  
a perfect  
wedding?

So are we.



**DELTA**  
HOTELS

MARRIOTT

LONDON ARMOURIES

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325 Dundas St., London, Ontario N6B 1T9  
[www.marriott.com/yxudl](http://www.marriott.com/yxudl)

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#### CONTACT

Wendy Yoon  
Catering Sales Manager  
Marriott Certified Wedding Specialist

[wendy.yoon@investhotels.com](mailto:wendy.yoon@investhotels.com) | Tel 519.640.5054

# Weddings at the Armouries



Two Ballrooms to choose from for weddings up to 180 guests

## Inclusive Wedding Package

- Complimentary Banquet Room (with required food & beverage minimum)
- Decorated head table, gift & cake table, all with sheer organza and twinkle lights
- Complimentary head table risers, dance floor, podium & microphone
- Add to your centre piece with our mirrored tile and votive candles
- Floor length table linens, napkins and chair covers with choice of colour (white, ivory, black)
- 3 Course plated dinner
- 4 hour Standard bar service (1 hour prior to dinner, 3 hours after dinner), with passed hors d'oeuvres (approx. 3 to 4 per person)
- Continuous house wine service during dinner
- Complimentary late night coffee and tea station
- Complimentary Signature King Room for one night with chocolate-dipped strawberries and chilled sparkling wine in room on arrival
- Certificate for brunch for two
- Menu tasting for two
- Special room rates for groups of ten or more for your out-of-town guests (subject to availability)
- Certified Marriott on-site wedding specialist from booking to the first dance.
- SOCAN and Re: Sound Fees
- All Taxes and Service Charges

### Upgrade Options

Deluxe Bar, Additional Hour of bar service, Additional Course for plate service, Late Night Food, On-site Ceremony

### Engagement Party and Rehearsal Dinner

Ask us about catering a special event in one of our well-appointed private rooms, or dine in our Armouries Grill Restaurant.

### Brunch

On-site weddings - Reserve a group of 10 or more and receive 10% off brunch. Brunch is not available on some dates.

# Inclusive Package Plated Dinner

## Appetizers

Choose one the following:

### CREAMY VEGETABLE

Garlic crostini, crème fresh

### PUREE OF FOREST MUSHROOM

Truffle oil, garlic crouton

### BUTTERNUT SQUASH BISQUE

Crème fresh, chive

### ITALIAN WEDDING

Acini de Pepe, meatball, kale

### SPINACH SALAD

Baby spinach, raspberry honey vinaigrette, orange segments, strawberry, red onion

### HERITAGE GREENS

Grape tomato, red onion, carrot, radish, Balsamic, choice of dressing (Raspberry, balsamic, red wine vinaigrette)

### CLASSIC CAESAR SALAD

romaine hearts, house made Caesar dressing, smoked bacon, parmesan Reggiano, garlic sour dough croutons, lemon

\*Additional Appetizer Course | \$10.95 per person

## Desserts

Choose one of the following:

### CLASSIC NEW YORK CHEESE CAKE WITH CHERRY TOPPING

### CHOCOLATE EXTRAVAGANZA

### CLASSIC CARROT CAKE

### RASPBERRY CREAM CAKE

### DOUBLE CHOCOLATE FUDGE TORTE (PETITE PARIS)

## Entree Options

Choose one of the following:

### FRENCHED BREAST OF CHICKEN

Sauce options: White balsamic pan Drippings/  
Lemongrass and Ginger Cream/ Wild Mushroom  
cream sauce.

\$152.00 per person

### SEARED 6oz TENDERLOIN

Sauce options: Red Wine Bordelaise/ Classic demi-  
glace/ Bearnaise.

\$175.00 per person

### MAHI-MAHI

Coconut curry cream

\$162.00 per person

### DUO OF BEEF AND CHICKEN

3oz seared tenderloin with classic demi glace  
served along side 3oz halved French chicken with  
forest mushroom cream sauce.

\$175.00 per person

### LENTIL BOLOGNAISE

Zucchini noodles

\$142.00 per Adult

All entrees are served with browned butter whipped  
potato and seasonal market vegetables.

Ask about special pricing for kids 13-18 and 6-12

Prices are current and subject to change greater  
than 3 months prior to your wedding date.

Add Chocolate Fountain to any package for \$12 per person  
Add an Extra Hour Standard Bar at \$14.00 per person, per hour

All Inclusive Package Plated Dinner Prices include Taxes & Service Charges  
Additional Items are plus Taxes & Service Charges

# Hors d'oeuvres

**Choose Two Cold** and **Two Hot** hors d'oeuvres  
within the Inclusive Package

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## **CIRCULATED COLD HORS D'OEUVRES**

Bruschetta Crostini  
Caprese Skewers  
Shrimp Cocktail  
Smoked Salmon & Cream Cheese Cucumber Cups  
White Balsamic & Grape Compote with Brie & Crostini  
Prosciutto Wrapped Marinated Grilled Asparagus  
Watermelon & Pistachio Crusted Goat Cheese  
Chili & Lime Shrimp Phyllo Cups  
Mango Fresh Rolls with Ginger Peanut Sauce  
Whipped Coconut Cream Cheese with Spiced Pineapple Salsa Phyllo Cup  
California Roll with Spicy Mayo & Wasabi Soy Glaze  
Cured Beef Tenderloin with Pickled Carrot & Chili Whipped Butter, Pumpnickel Crostini  
Prosciutto, Melon, Fresh Cheese & Basil Skewers  
Duck Rillets with Aspec of Orange & Pickled Carrot  
Lobster Toast with Avocado & Espellete Pepper  
Fresh Shucked Oyster  
Sesame Seared Tuna on Crispy Rice & Avocado

## **CIRCULATED HOT HORS D'OEUVRES**

Spankopita  
Spinach & Artichoke Puff Pastry  
Vegetable Spring Roll  
Brie & Raspberry Strudel  
Seafood Stuffed Mushroom Cap  
Beef & Mushroom Wellington  
Bacon Wrapped Scallops  
Shrimp Satay with Indonesian Peanut Sauce  
Jerk Chicken Skewers  
West African Beef Skewers with Peanut & Spices  
Fried Polenta with Shrimp & Scallop Mousaline  
Maitake Mushroom Melba Toast Tarts  
Masala Vada - Lentil Fritter with Peach Chutney  
Brussel Sprouts & Bacon Jam  
Prosciutto & Quail Egg Bruschetta

# Late Night Menu

## Late Night Stations

### POUTINE BAR | \$18

Crispy French Fries, Cheese Curds, Beef Gravy, Green Onions, Mixed Cheese, Bacon Bits, Tomatoes, Roasted Red Peppers, Jalapenos, Sautéed Red Onions, Sautéed Mushrooms, Olives, Hot Sauces and Aioli

### TACO BAR | \$20

Ground Beef, Pulled Pork, Chipotle Chicken, Refried Beans, Jalapenos, Cole Slaw, Mexican Rice, Pico de Gallo, Sour Cream, Guacamole, Salsa, Cheese, Lettuce, Limes. Soft and Hard Shells, Chips and Salsa. Soft and Hard Shells, Chips and Salsa.

### DELI STATION | \$25 + \$75 ON SITE CHEF

Beef Brisket Carved to Order – Demi, Horseradish, Dijon Mustard, Spicy Garlic Aioli, One Mini Brioche Buns, Mixed Green Salad with Balsamic Dressing

### MASHED POTATO BAR | \$15

Yukon Gold Mashed Potatoes with Chives, Homestyle Gravy, Bacon, Onion, Mushroom, Cheddar Cheese, Sour Cream

### MINI-SLIDER AND BURGER BAR | \$18

BBQ Pulled Pork and Chicken, House-made Burgers with Mini Brioche Buns. Served with Cole Slaw, Pickled Onions, Hot Peppers, Relish, Mustard, Ketchup, Lettuce, Tomato and Cheese

## Gourmet Pizza

(based on 8 slices)

CHEESE PIZZA | \$21.00

PEPPERONI PIZZA | \$21.00

CANADIAN PIZZA | \$21.00

VEGETARIAN PIZZA | \$21.00

HAWAIIAN PIZZA | \$21.00

DELUXE PIZZA | \$21.00

# Bar And Wine Selections

## Inclusive Package Bar – Standard Bar

### LIQUOR

CC, Banff Ice, Capt. Morgan White Rum, Gordon's Gin, J&B Scotch

### DOMESTIC BEER

Rolling Rock, Bud Light, Bud, Michelob Ultra, Coors Light

### HOUSE WINE

Jackson-Triggs Chardonnay and Cab Sauv

### COOLERS

Smirnoff Ice, Mikes Hard Lemonade

### SOFT DRINKS AND JUICES

Pepsi Products

Add an Extra Standard Bar Hour = \$14.00 + 18% Service and 13% HST, Per Person, Per Hour

## Upgrade to the Deluxe Bar

Upgrade the Inclusive Package to a Deluxe Bar: \$16.00 + 18% Service and 13% HST, Per person

Add an Extra Deluxe Bar Hour: \$16.00 + 18% Service and 13% HST, Per Person, Per Hour

### DELUXE BRAND LIQUOR

Crown Royal, Absolut, Bacardi Gold, Tanqueray, Jonnie Walker Red Label

### PREMIUM LIQUEURS

Amaretto, Irish Cream, Kahlua, Sambuca

### DELUXE LIQUEURS

Grand Marnier, Courvoisier VS

### PREMIUM DOMESTIC

Keith's

### IMPORTED BEER

Corona, Heineken, Stella

### DOMESTIC BEER

Rolling Rock, Bud Light, Bud, Michelob Ultra, Coors Light

### IMPORTED WINE

California and Australia

## Reception Punch (per 25 people)

FRUIT | \$49

SANGRIA | \$75

CHAMPAGNE | \$75

# Vendor Information

## Décor & Event Planning Services

Patzee's Floral Scapes - 519-858-3282

[info@patzees.com](mailto:info@patzees.com)

Rachel & Company - 226-667-9954

[info@rachelandco.ca](mailto:info@rachelandco.ca)

Caralis Wedding & Events- 519 697 1588.

[nicky@caralis.ca](mailto:nicky@caralis.ca)

SD Event Décor - 519-697-4402

[sdeventdecor01@gmail.com](mailto:sdeventdecor01@gmail.com)

Balloon Lab

[Balloonlab.london@outlook.com](mailto:Balloonlab.london@outlook.com)

[instagram@balloonlab.canada](https://www.instagram.com/balloonlab.canada)

Real Event Designs - 226-781-9109

[info@realeventdesigns.ca](mailto:info@realeventdesigns.ca)

## Officiants

Jeff Hicks

HD Officiants - 519-701-2345

[jeff@hdofficiants.com](mailto:jeff@hdofficiants.com)

Melissa Taylor

All Seasons Weddings & Simple Blessings

519-868-9425

[melissa.taylor687@gmail.com](mailto:melissa.taylor687@gmail.com)

Mike & Tina Dias

[teamdiasceremonies@gmail.com](mailto:teamdiasceremonies@gmail.com)

Jim Williams - 519-949-2268

[jim@kettlecreekweddings.com](mailto:jim@kettlecreekweddings.com)

## Flowers

Springhill Flowers

519-660-6815

[springhillflowers@on.aibn.com](mailto:springhillflowers@on.aibn.com)

Time 4 Flowers

226-973-6673

[www.time4flowers.ca](http://www.time4flowers.ca)

## DJ Services

DJ Alpha Productions - 519-777-2049

[dave@dialpha.ca](mailto:dave@dialpha.ca)

Music Central - 519-680-0698

[musiccentral@musiccentral.com](mailto:musiccentral@musiccentral.com)

Hawkins Music - 519-852-4710

Instagram @ Hawkins.music

## Photography

Erin Woodgate - 519-859-1836

[erin@erinwoodgatephotography.com](mailto:erin@erinwoodgatephotography.com)

HRM - 519-936-8977

[info@hrmphotography.com](mailto:info@hrmphotography.com)

One12 Photography - 519-777-1699

[one12photo@me.com](mailto:one12photo@me.com)

B&T Photography - 519-871-1200

[B-TPhotography@outlook.com](mailto:B-TPhotography@outlook.com)

Aiden Laurette Photography - 519-400-6955

[Aidenlaurettephotography.ca](http://Aidenlaurettephotography.ca)

## Cake

Grandmas Oven - (519) 765-2711

[cakes@grandmasoven.ca](mailto:cakes@grandmasoven.ca)

Bake Shop Studio - 519-319-6167

[info@bakeshopstudio.com](mailto:info@bakeshopstudio.com)

Chick Boss Cake - (226) 663-7970

[info@chickbosscake.com](mailto:info@chickbosscake.com)

## Videography

LC Productions - 519-857-4103

[derek@lcpcanada.com](mailto:derek@lcpcanada.com)

Through the Lens Productions - 519-709-6661

[throughthelenspro@gmail.com](mailto:throughthelenspro@gmail.com)

Rebel Hearts Photo & Film - (226) 224-3489

Sarah Fonger- 519-719-1081

[Throughpinefilms.com](http://Throughpinefilms.com)

# Catering Information

## MENUS AND PRICES

Prices are current and subject to change greater than 3 months prior to your wedding. The inclusive package includes all service charges and taxes. Additional items or services requested are plus 18% Service and 13% HST. A surcharge may be applied for meals served on a paid public holiday. Menu selections are to be submitted a minimum of one month prior to the function date. Delta London is the sole provider for all food and beverage with the exception of the wedding cake

## BANQUET ROOM / RENTAL

Banquet Room is complimentary with a required food & beverage minimum (\$5500 before any service charges or taxes). Access to the banquet room for set-up is guaranteed at 11am on the date of the function. Earlier access is subject to availability 2 days prior to the function. To guarantee early access, a banquet room rental of \$2500 to \$3500 will apply. Function rooms are assigned in accordance with your estimated number of anticipated guests. Should your final guarantee decrease or increase, we reserve the right to change rooms with notification. Changes in room set-up, from the banquet event order or floor plan within 72 hours prior to the event will be subject to a labour charge of \$100/hour minimum (3) hours.

## DATE INQUIRY

Should you wish to hold a particular date, the Hotel will tentatively hold a date for a maximum of seven days. If the Hotel receives another inquiry for the same date, you will have first right of refusal and the hotel requires a decision within 24 hours. If the seven days has expired, the tentative hold will be released with no space on hold.

## DEPOSITS AND PAYMENT

A non-refundable \$1500.00 deposit, along with a signed contract is required to confirm the booking. Six (6) months prior to the function 50% of the estimated charges are required. Fourteen days (14) prior to the function, 100% of the estimated charges is due with a certified cheque, money order, cash or credit card. Any outstanding money owing is due the next business day.

## MUSIC AND ENTERTAINMENT

Additional SOCAN and Re:Sound fees will be added to your final bill, the fee structure is based on room capacity (SOCAN and Re:Sound fees are included within the inclusive package). Additional charges may apply if bands / entertainment require electrical hook ups. All music entertainment or music must cease at 12am. Music volume and base to be set at an appropriate level and subject to be turned down. Additional fees could be applied for entertainment set-up. Confetti, sparklers and / or smoke machines are not permitted.

## DECORATIONS AND 3<sup>RD</sup> PARTY PLANNERS

Decorating is permitted during the event set-up time, predetermined at the time of booking. Decorators are responsible for removal of all décor items on the same day of the function. No items may be left behind, as function rooms are often used the next day and are set up the night before. A room rental fee be applied for next day removal. No decorations are to be attached to the wall and in accordance with fire regulations all fire exits must remain clear and visible. No open flames are permitted. Confetti, sparklers and / or smoke machines are not permitted.

## WEDDING CEREMONY

Inquire with our Catering Team for ceremony options. Prices will start at \$500.00 + 18% Service and 13% HST.