

MENU 2026



RBC PLACE
LONDON

LOCALLY SOURCED INGREDIENTS, EXPERTLY MADE MEALS

Executive Chef David Van Eldik and Executive Sous-Chef Kent Phillips are both Certified Chefs 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.

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 within a 100-mile radius, reducing our carbon footprint while supporting local food systems. We are committed to buying local first.

Our culinary team can turn many of your menu selections into vegan, vegetarian, gluten-free or dairy-free dishes. Use the symbols in the menus to identify options that are Vegan(V) or Gluten-Free(GF). Many of our menu items are made without gluten-containing ingredients. However, these items are made in an environment where gluten is present and cross-contamination may occur despite our best efforts. Ask your Event Planner for more information.



Left: Executive Sous-Chef Kent Phillips (CCC), Right: Executive Chef David Van Eldik (CCC)



**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, Danish, and

Wild Berry and Cinnamon 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, Danish, 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*

or

Chèvre, Spinach, and Roasted Red Pepper Egg Tart, Mediterranean Potato Hash with Sweet Peppers, Onions, and Fresh Herbs **V GF**, and Sliced Peameal Bacon **GF**

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**

or

Vegetarian Egg Strata with Spinach, Mushroom, Leek, and Sharp Cheddar, Smoked Bacon **GF**, Tomato Provençal with Herbs and Parmesan Cheese **GF**, and Rustic Homestyle Potatoes with Spanish Onions and Paprika **V GF**

\$34 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 25

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

Add \$12 per person

Power Smoothie Bar (select two flavours):

Blueberry-Almond Milk V GF, Strawberry-Banana GF, or Mango-Pineapple Colada GF

Add \$8 per person

Almond Milk Overnight Oats (select two flavours):

Caramel Apple Pie V GF, Peach Cobbler V GF, or Orange-Cranberry V GF

Add \$8 per person

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

Add \$10 per person

Breakfast Baked Beans V GF

Add \$3 per person

Ontario Hot House Tomato Provençal Roasted Golden Brown with Fresh Herbs and
Parmesan Cheese GF

Add \$4 per person

Cinnamon French Toast Bread Casserole with Local Martin's Maple Syrup

Add \$7 per person

Butter Sugar Waffles with Local Martin's Maple Syrup and Cherry Jubilee Sauce

Add \$8 per person

V Vegan GF Gluten-Free

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

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

Caramel Apple Cinnamon Overnight Oats **V 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 Lemon Hollandaise Sauce **GF**, Naturally Smoked Ontario Bacon **GF**, and Chorizo Potato Hash **GF**

or

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

\$38 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**

\$40 per person

V Vegan **GF** Gluten-Free

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

LUNCH

Farmers Market

min. 25 guests

Assorted Salads and Soup (select three)

Seasonal Chef Inspired Soup*

Mixed Greens with Balsamic Vinaigrette **V GF**

Tomato, Bocconcini, and Basil Salad **GF**

Hearts of Romaine Caesar Salad **GF** with Bacon **GF**, Parmesan **GF**, and Croutons (on the side)

Creamy Pommery and Scallion Potato Salad **GF**

Beet and Horseradish Salad with Sour Cream, Lemon, and Dill* **GF**

Greek Pasta Salad with Feta and Kalamata Olives*

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

Forage & Build D.I.Y.

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

Selection of Canadian Cheeses

Assorted Artisan Pickles, Roasted Vegetables, and Sweet Peppers **V GF**

Dijon Mustard **V GF**, Mayonnaise **GF**, Horseradish Aioli **V GF**

Lettuce, and Tomato **V GF**

Fresh Kaiser **V** and Brioche Rolls

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

Desserts

Fresh Sliced Seasonal Fruit **V GF**

Assorted Miniature Pastries and Tarts

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

\$39 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%)

LUNCH

Classic Italian Feast

min. 50 guests

Buffet

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

Fagiolini and Sweet Pepper Salad with Sweet Heat Sunflower Seeds and Citrus Vinaigrette **V GF**

Insalata Romana: Italian Greens, Roasted Garlic Dressing **V GF** with Rustic Croutons (on the side)

Gemelli Pasta in a Sundried Tomato Pesto Sauce* **V** with Parmesan (on the side)

**Can be made Gluten-Free upon request*

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

Fresh Seasonal Vegetables **V GF**

Assorted Bakery Rolls with Creamery Butter

Desserts

Tiramisu, Cannoli, and Assorted Pastry Squares

Fresh Sliced Fruit **V GF**

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

\$43 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

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

LUNCH

Power Bowl

min. 25 guests

Buffet

Fresh Greens, Sprouts, and Vegetables with Lemon and Herb Vinaigrette **V GF**

Garbanzo and Mixed Bean Salad with Yogurt and Mint Dressing **GF**

Marinated Lemon Garlic Chicken Kabob* **GF**

**Portions based on one 5oz kabob per guest. Additional kabobs are available by pre-order.*

Shredded Lettuce **V GF**, Sliced Tomato **V GF**, and Crispy Onions

Tzatziki **GF**, Chipotle Crema **GF**, and Sriracha **V GF**

Black Bean Rice **V GF**

Vegetable Medley **V GF**

Rolls with Creamery Butter

Desserts

Assorted Bite-Sized Dessert Squares

Sliced Melon and Golden Pineapple **V GF**

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

\$35 per person

Pacific Rim

min. 25 guests

Buffet

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

Teriyaki-Garlic Glazed Chicken Breast **GF**

Jump Fried Rice Noodles **V GF**

Stir-Fried Vegetables **V GF**

Vegetarian Egg Rolls with Sweet Chili Sauce

Wonton Crisps and Assorted Bakery Rolls with Creamery Butter

Desserts

Coconut Mango Steamed Pudding **GF** and Ginger Caramel Squares

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

\$35 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

Naan Stop Curry

min. 25 guests

Buffet

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

Tikka Masala Dressed in an Aromatic Spice-Infused Sauce **GF**

Aloo Gobi: Chickpeas, Potato, and Cauliflower 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 Bars and Cardamom Almond Cookies

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

\$35 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 & Mac

min. 25 guests

Buffet

Classic Potato Salad **GF**

Creamy Coleslaw **GF**

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

**Portions based on one 5oz burger per guest. Additional burgers are available by pre-order.*

Cavatappi Macaroni and Cheese*

**Substitute individual packs of chips or potato wedges for mac and cheese at no additional cost.*

Toppings Bar: Lettuce **V GF**, Sliced Tomato **V GF**, Red Onion **V GF**, Sliced Pickles **V GF**, Frizzled Onions, Smoked Cheddar **GF**, Ketchup **V GF**, Mustard **V GF**, and Secret Sauce **GF**

Desserts

Dark Chocolate Brownies and Nanaimo Bars

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

\$35 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

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

LUNCH

Soup, Salad, Sandwich

min. 25 guests

Soup & Salads

Chef's Daily Inspired Soup* with Crackers

Antipasto Rotini Pasta Salad*

**Can be made Gluten-Free and/or Vegan by pre-order only*

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

Sandwiches

Gourmet Egg Salad with Slegers Sprouts on a Brioche Bun

In-House Roasted Striploin of Beef with Cheddar, Lettuce, and Horseradish Mayo on a Potato Bun

Roast Turkey and Swiss, Lettuce, and Cranberry Aioli on a Ciabatta Bun

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

Desserts

Chocolate Chip Almond Bread Pudding with Banana 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 and rice crackers **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

\$49 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)

Smoked and Roasted Cauliflower Velouté with Pearl Barley and Chives

Sweet Corn, Cheddar, and Corn Tortilla Soup GF

Slegers Caprese-Style Greens, Grape Tomatoes, Cucumber, and Bocconcini with a Tomato Pesto Vinaigrette* GF

**Salad can be made Vegan upon request*

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

Pickle Pantry Salad: Pickled Beet, Top Carrot, Daikon, Boston Bibb, and Frisée Lettuce, with a Roasted Red Pepper Vinaigrette V GF

Entrée (select one)

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

Herb Encrusted Breast of Chicken with a Light White Wine Sauce GF

Maple Miso Glazed Sustainable East Coast Salmon with a Sesame Ginger Sauce GF

Beef Shepherd's Pie Topped with Creamy Mashed Potatoes

Rice and Beluga Lentil-Stuffed Golden Hot House Pepper with a Charred Tomato Sauce V GF

Florentine Quiche: Flaky Pastry filled with Baby Spinach, Chèvre, and Egg

Dessert (select one)

Apple Almond Galette

Flourless Chocolate Torte with Chocolate and Caramel Sauce GF

Cheesecake Wedge with Early Summer Strawberry Preserve

Madagascar Vanilla Pot de Crème with a Chocolate Macaron GF

Lunch Also Includes:

Assorted Bakery Rolls with Creamery Butter

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

\$46 per person with Soup Appetizer

\$48 per person with Salad Appetizer

Add sliced fresh fruit platters V 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

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 Cheddar and Horseradish Mayo on a Soft Tortilla Wrap

Shaved Roasted Turkey Breast with Swiss and Cranberry Aioli 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.*

\$33 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

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

DINNER

Plated

min. 50 guests

Starters

Local Sweet Lettuce Blend, Butter Lettuce, Pea Tenders, and Edible Flower Confetti with a Strawberry Poppy Seed Vinaigrette V GF	\$16
Baby Arugula Salad, Marinated Bocconcini, Grape Tomato, Micro Basil with a Balsamic Reduction Vinaigrette GF	\$17
Shaved Apple, Fennel Salad, Slegers Microgreens, Pickled Beets, and Watermelon Radish with a Blood Orange Vinaigrette V GF	\$18
Red Wine Poached Pear and Blue Cheese Salad, Organic Greens, Crispy Pancetta, Red Onion, and Candied Walnuts with a Red Wine Vinaigrette	\$24
Sashimi Grade Rare Seared Tuna, Aromatic Microgreens, and Fresh Mango Chutney	\$24

Soups

Roasted Butternut Squash and Ginger Pottage, Toasted Pepita, and Ginger Crème GF	\$12
Wild Mushroom Bisque with White Truffle Oil and Chives GF	\$12
<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 Fig and Ricotta Stuffing and a Port Wine Demi GF	\$37
Roasted Supreme of Capon Chicken with a Harissa Sauce GF	\$35
Dry Aged AAA Centre Cut Filet Mignon (6oz) with Forty Creek Whisky Creamy Peppercorn Sauce GF	\$59 (Halal \$10)
Combination Plate of Roasted Filet Mignon (4oz) with Local Maitake Mushroom Ragoût and Roasted Chicken Supreme (5oz) with Lemon Capers Beurre Blanc on the side GF	\$61 (Halal \$10)
Atlantic Salmon Fillet with Orange-Ginger Reduction GF	\$40
Twice Baked Sweet Potato Filled with Beluga Lentil Caviar, Crispy Garlic 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

Belgian Chocolate Mousse Bar, White Chocolate Swirl with Fresh Berries and Whipped Cream	\$19
Dulce de Leche Cheesecake with Chocolate and Caramel Sauce	\$19
Carrot Cake with a Caramel Sauce	\$18
Salted Caramel Bomb with Fresh Berries and Whipped Cream	\$18
Lemon Curd Tart with Raspberry Sauce and Fresh Berries	\$18
Montmorency Cherry Cheesecake	\$19
Tahitian Vanilla Crème Brûlée with Miniature Chocolate Crunch Cake and Berries*	\$18
<i>*Can be made Gluten-Free upon request</i>	
Tiramisu with Amaretto Anglaise and Fresh Berries	\$19
Chocolate Trio: Montmorency Cherry, Meyer Lemon, Belgian Chocolate	\$22

*Three-course meals are accompanied by fresh bakery rolls, 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

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

Slegers Chef's Blend Organic Greens, Crispy Vegetables
with White Balsamic Vinaigrette **V GF**

Southern Style Potato Salad with Pickles and Chopped Egg **GF**

Chow Mein Asian Noodle Salad

Entrées

Roasted Breast of Ontario Chicken with Mushroom Tarragon Sauce **GF**

Cavatappi in Rustic Tomato Cream Sauce* and Parmesan (on the side)

*Can be made Vegan upon request

Roasted Garlic and Herb Mashed Potatoes **GF**

Sautéed Fresh Vegetable Medley **V GF**

Garden-to-Table Paella, Packed Full of Vegetables and Legumes **V GF**

Desserts

Fresh Fruit Display **V GF**

Selection of Cakes, Flans, Cheesecakes, 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

\$64 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

Mezza Platter: Roasted Vegetables, Hummus, Marinated Olives **GF**, and Crostini

Kale and Cranberry Salad, Tomatoes, Cucumber, Chickpeas, and Sunflower Seeds with a Lemon Poppy Seed Vinaigrette **V GF**

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

Roasted Beet Root Salad with Fennel, Candied Walnuts, Chèvre, and Sherry Vinaigrette **GF**

Cyprus Salad, Fresh Vegetables, Feta, Kalamata Olives, Lemon, and Parsley **GF**

Entrées

Slow Roasted AAA Striploin of Beef with Creamy Peppercorn Sauce **GF**

Potato Gnocchi with Sundried Tomato Pesto and Kalamata Olives

Roasted Breast of Ontario Chicken with a Bombay Butter Chicken Sauce **GF**

Roasted Local Mini Potatoes **V GF**

Sautéed Fresh Vegetable Medley **V GF**

Ancient Grains and Saffron Scented Rice Pilaf with Fresh Vegetables, Wild Rice, Sprouted Crimson Lentils, Quinoa, Brown Rice, and Sorghum **V GF**

Add salmon medallions with a white wine cream sauce for \$8 per person

Desserts

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

Selection of Cakes, Flans and Cheesecakes

Gluten-Free Dark Chocolate Torte **GF**

Assorted French Pastries

Macarons **GF**

Buffet Also Includes:

Assorted Bakery Rolls with Creamery Butter

Locally Roasted Custom-Blend Coffee, Decaf and Assorted Teas

\$74 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

- Teriyaki Sesame Salmon Satay **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
- Grana Padano Mushroom Tartlet
- Vegetable Samosa with Spicy Apple Tamarind Dip (on the side) **V**
- Buttered Leek and Gruyère Egg Tartlet
- BBQ Beef Short Rib Phyllo Cup
- Triple Crème Brie and Raspberry Bite
- Sweet and Sour Chicken Lollipop **GF**
- Vegetable Pakora with Tamarind Sauce **V GF**
- Jalapeño Havarti Stuffed Meatball with a Maple BBQ Sauce **GF**
- Crispy Ginger-Lime Chicken Drumbo **GF**
- Vegetable Gyoza with Dumpling Vinegar Sauce
- Tempura Shrimp with a Tequila-Lime Sauce
- Falafel Bite with Sweet Harissa Sauce **V GF**

Cold Canapés

- Brie and Fig Jam Crostini with Toasted Walnuts
- Shrimp On Cucumber Coin with Lemon Cream Cheese **GF**
- Seared Tuna Boat with Wasabi Mayo and Pickled Ginger
- Tomato and Basil Bruschetta **V GF** on Rustic Crostini or Cucumber Base **V GF**
- Asian-Style Fresh Rolls with Thai Chili Sauce **V GF**
- Duck Confit with a Pear Chutney in a Waffle Cone
- Cold Smoked Salmon and Dill Cream Cheese on a Potato Rosti
- Poached Shrimp Shot with Horseradish and Tomato Fondue **GF**
- Beef Carpaccio on Crostini with Horseradish Cream Cheese and Sprouts **GF Available**
- Kalamata Olive Tapenade with 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**
- Beet Root and Phyllo Cup

\$43/dozen | stationary \$49/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	\$450 (100 pieces)
Charcuterie Platter Featuring Assorted Local Cured and Smoked Artisan Meats, Prosciutto, Salami, Cured Beef	\$380 (serves 40)
Antipasto Platter with Grilled and Marinated Vegetables, Marinated Bocconcini, Artichokes, Sliced Prosciutto, Sweet Melon, Olives, Crostini, and Grissini Bread Sticks	\$310 (serves 40)
Sliced Side of Cold Smoked North Atlantic Salmon with Bagel Chips and Traditional Garnishes	\$280 (serves 40)
Greek Spinach and Artichoke Dip with Feta-Cream Cheese, Sliced Baguettes and Pita Chips for Dipping	\$220 (serves 40)
Fresh and Locally Sourced Crudité V GF with House-Made Buttermilk Ranch Dipping Sauce GF or Hummus V GF	\$230 (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	\$410 (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	\$280 (serves 40)
Choice of 18" Pizzas (8 large slices) Three Cheese Pepperoni Canadian (Pepperoni, Bacon, Onion, and Mushroom) Grilled Vegetables and Feta	\$38 (min. 5 of each)
Pretzels, Kettle Chips GF , or Cajun Snack Mix GF	\$12/basket
Selection of Sushi Rolls with Fresh Seafood and Vegetarian Options	\$72/dozen (min. 10 dozen)

V Vegan **GF** Gluten-Free

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

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
\$17 per person

In-House Slow-Smoked Beef Brisket on a Mini Pretzel Roll with Bourbon Whiskey BBQ Sauce
\$16 per person

Potato Tot Poutine Station **GF**

Crispy Tots, Squeaky Cheese Curds, and Gravy
\$10 per person

Add Montréal Style Smoked Meat for \$6 per person

Vegan Gravy and Cheese are 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
\$15 per person

Jack Fruit Taco Bar

Spiced Jack Fruit Tacos with Soft Tortillas **V** and Traditional Taco Accompaniments
\$13 per person

Fusion Taco Bar

Jerk Chicken and Carne Asada with Soft Tortillas, Pickled Red Onion, Lemon Slaw, Caper Aioli
\$16 per person

Add Cajun Shrimp for \$6 per person

Middle Eastern Kebab Station

Chicken Shish, Mint-Yogurt Sauce, Tomato, Red Onion, Cucumber Mix, and Fresh Warm Pita
\$15 per person

Flatbread Gourmet Pizza Station (Select Three Topping Combinations)

- Pesto and Chèvre with Smoked Duck and Balsamic Reduction
- Artichoke and Asiago with a San Marzano Tomato Sauce
- Margarita with Rich Tomato Sauce topped with Marinated Bocconcini and a Flurry of Micro Basil
- Slow Roasted BBQ Brisket with Tomato Sauce, Banana Peppers, and Mozzarella
- Feta, Green Olive, Sweet Peppers, Tomato Sauce, and Mozzarella
- Wild Mushroom and Leek with White Sauce and Brie

Gluten-Free options are available. Ask your event planner for details.

\$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	\$30
Half Urn/20 Mugs	\$90
Full Urn/40 Mugs	\$180
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, Grapefruit-Thyme, Lemon-Basil	\$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 item availability and pricing.

Selection of Freshly Baked Seasonal Muffins and Low-Fat Muffins	\$43 / dozen
Individually Wrapped Gluten-Free Banana Chocolate Chip Muffins V GF	\$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
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 Parfaits with House-Made Granola and Berries (min. 4 dz) GF	\$78 / dozen
Individual House-Made Fresh Fruit Cups (min. 4 dz) V GF	\$78 / dozen
Individual Crudit� and Dip Cups (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 Seed (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

COFFEE & CONVERSATION BREAK

Sour Cherry Greek Yogurt Danish

Chocolate Croissants

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

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

Lemon-Lime Water Hydration Station

\$19 per person

SCONE BUT NOT FORGOTTEN

House-Made Lemon Blueberry Scones

Milk Chocolate Granola Clusters

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

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

Grapefruit-Thyme Water Hydration Station

\$19 per person

FUEL & FOCUS

Chocolate Hazelnut Beignets

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

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

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

Cucumber-Mint Water Hydration Station

\$19 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

Lemon Basil Water Hydration Station

\$19 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)	\$7.50
House Domestic Beer – Blue, Coors Light, Canadian, Bud Light	\$7.50
Signature Beer – Stella Artois, Featured Craft Beer	\$9.25
House Red or White Wine by the Glass (6oz)	\$7.50
Premium Red or White Wine by the Glass (6oz)	\$8.75
Non-Alcoholic Beer - Corona Cero	\$4.50
Signature Mocktails	\$4.50
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.

Standard Bar | Cash

House Brand Liquor - Canadian Club Rye, Top Shelf Vodka, Bacardi White Rum, Bombay Sapphire Gin, Johnnie Walker Red (1oz)	\$9.50
House Domestic Beers – Blue, Coors Light, Canadian, Bud Light	\$9.50
Signature Beer – Stella Artois, Featured Craft Beer	\$11.25
House Red or White Wine by the Glass (6oz)	\$9.50
Premium Red or White Wine by the Glass (6oz)	\$10.50
Non-Alcoholic Beer - Corona Cero	\$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>	\$9.25
---	--------



EQUALS
BREWING COMPANY

LONDON
BREWING Co.



Signature Martinis

Baby Blue 1.75oz <i>Gin and Blue Curaçao topped with grapefruit juice and garnished with a fresh lemon twist.</i>	\$9.25
Green Apple 1.75oz <i>Vodka and Sour Puss Sour Apple Liqueur garnished with a fresh lime twist.</i>	\$9.25
Chocolate 1.75oz <i>Vodka and Dark Creme de Cacao Liqueur garnished with a chocolate stick.</i>	\$9.25
Pink Sky 1.75oz <i>Vodka and Peach Schnapps with cranberry juice, fresh lemon wedge, and soda with blueberries.</i>	\$9.25

Liqueurs

Bailey's Irish Cream (1oz)	\$9.25
Grand Marnier (1oz)	\$9.25
Drambuie (1oz)	\$9.25
Courvoisier V.S. Cognac (1oz)	\$9.25

Punch

Fruit Punch - Non-alcoholic, Stationary (1.9L, Serves 10)	\$25.00
---	---------

BEVERAGES

Regional Wines | White

750ml bottles

Pillitteri Pinot Grigio VQA, Ontario (0)	\$37
<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)	\$38
<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)	\$41
<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)	\$38
<i>Light, lively, and refreshing on the palate, with flavours of gooseberry, herbs, chamomile, lemon, and passion fruit.</i>	
Pavillion Chenin Blanc Viognier, South Africa (0)	\$40
<i>This wine shows an initial explosion of fruit flavours including melon, kiwi, and pear followed by haunting hints of spice.</i>	
Yellow Tail Chardonnay, Australia (0)	\$42
<i>From Australia's largest family-owned wine company, a wine that's easy to drink and to understand. Aromas of shortbread, yellow pear, floral notes, nuts, and ginger.</i>	
Gabbiano Pinot Grigio IGT Delle Venezie, Italy (0)	\$44
<i>Pale yellow, with delicate aromas of ripe pear, honeydew melon, and nuts. The palate shows tropical notes of banana and mango, along with crisp minerality. It's light-bodied and dry with a clean finish.</i>	

Champagne and Sparkling Wine

Moet and Chandon Dom Perignon (1) Champagne, France	\$400
Champagne Victoire Brut Prestige, France	\$70
Secco Sparkling (1) Ontario, Canada	\$48
Pillitteri Market Collection, Sparkling Brut (1) Ontario, Canada	\$56

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)	\$37
<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)	\$38
<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)	\$41
<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)	\$38
<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.</i>	
Pavillion Shiraz Cabernet, South Africa (0)	\$40
<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 Merlot, Australia (1)	\$42
<i>Medium ruby-red colour; floral, toasted oak, dark fruit, honey, and vanilla aromas and flavours. Not quite extra dry, medium bodied, with sweet fruit centre, and a soft lush finish.</i>	
Gabbiano Chianti DOCG, Italy (0)	\$44
<i>This classic chianti's balanced acidity and supple tannins pair wonderfully with roasted meats, tomato sauces, and earthy vegetables. Floral and spice nuances complement red fruit and leather flavours.</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.