

University of Guelph - Kemptville Campus

Banquet Menu Options

The staff at Kemptville Campus, along with our caterer “Impression’s”, will work closely with you to ensure that your special event exceeds all of your expectations.

All event packages include

- ❖ China table settings and utensils
- ❖ White or Ivory linen table cloths and napkins
- ❖ Table skirting
- ❖ Buffet style service
- ❖ Menu customization
- ❖ Fully licensed bar services, cash or host
- ❖ Full use of Campus grounds for photography needs

Bar Services (if requested)

- ❖ Bar services can be provided for no additional fee
- ❖ Fully licensed bar services are available when you book an event with Kemptville Campus. Our bar staff is Smart Serve certified to ensure your guests have both an enjoyable and safe evening.
- ❖ Liability Bar Insurance for events is included with our Bar Service

Venue Selections

PURVIS HALL Maximum Capacity - 100

\$175 per day, half price after 6pm

PARTY TENT 40' x 60' Maximum Capacity – 150 (Available on Campus only)

\$1500 per weekend – Friday to Sunday noon

W.B. GEORGE CENTRE Maximum Capacity – 450

\$350 per day, half price after 6pm

Please note:

Event Liability Insurance is required by customer

10% deposit required confirming the reservation, additional 40% required 60 days prior to event, and final 50% required 72 hours to prior

Dedicated Staffing fee of \$20 per hour is charged for every hour in in Venue

Audiovisual Equipment available – Podium, sound system and one microphone - \$100

Additional microphones \$50 each

LCD projector - \$100, Laptop -\$100, A/V cart and screen included.

All prices do not include HST.

Overnight Accommodations - Available May through August, prices include HST and a full hot breakfast.

For accommodations, payment by credit card is required upon booking. Notice of cancellation is required 72 hours prior.

Double Occupancy - \$99 Single Occupancy - \$69

Buffet Meal Selections

Table service available for an additional \$5 per person

Gratuities are not included and are at your discretion

An estimated attendance provided upon booking, menu must be finalized two weeks ahead.

Final numbers are required 72 business hours prior to the event

Menu Includes Assorted Freshly Baked Rolls and Butter,

Freshly Brewed Van Houte Coffee and Red Rose Tea

Entrée Selections \$25 per plate

Carved Hip of Beef (minimum 75 people)

Chicken stuffed with goat cheese and sundried tomato in a white wine sauce

Beef tenderloins in a red wine sauce

Baked Salmon in a lemon dill sauce

Pineapple glazed ham

Breast of Chicken stuffed with spinach and brie cheese with a berry glaze

BBQ half Chicken

Apple stuffed Pork loin

Carved roast Turkey

Salad Selections (Choose two)

Tossed Garden Salad with assorted dressings

Caesar Salad

Spinach Salad with mandarins and red onions

Greek Salad

Creamy coleslaw

Tri – colour pasta vegetable salad

Marinated vegetable salad

Energy plus salad Tangy carrot, apple and raisin salad

Tangy carrot, apple and raisin salad

Accompaniments (choose one)

Garlic & rosemary roasted or mashed potatoes

Creamy whipped potatoes – herbed or plain

Scalloped potatoes au gratin

Baked potatoes with sour cream/chives

Trio of red, purple and white mini potatoes

Caramelized, onion roast potatoes

O'Brien potatoes with bacon

Basmati Rice

Savory Rice Pilaf

Seasoned Rice

Hot Vegetable Selections (choose one)

Honey and cumin glazed baby carrots

Garden blend medley

Green beans almandine

Cauliflower au gratin

Minted peas with pearl onions

Broccoli with mandarin oranges

Turnip & celery root duchess style

Corn on the cob (in season only)

Hors d'oeuvres

Includes Freshly Brewed Van Houte Coffee and Red Rose Tea

A selection of the following items

Two items \$7, three items \$10, or four items \$13 per person

Sausage Puff
Sweet n' Sour, Swedish, BBQ and Teriyaki Meatballs
Crab and Brie in Phyllo Pastry
Lobster Bundles in Phyllo Pastry
Mini Spring Rolls with a Spicy Dipping Sauce
Spanakopita, Phyllo Triangles filled with Spinach and Feta Cheese
Miniature Quiche with Assorted Fillings
Bruschetta
Feta and Sundried Tomato in Phyllo Pastry
Pork wrapped dates
Beef or Chicken Satay Skewers
Bacon wrapped water chesnuts
Cajun mini pork patty's with spicy tropical salsa
Deviled Eggs
Assorted Pin Wheels and Canapés
Vegetarian Sushi
Salmon mouse on cucumber coins
Goat cheese stuffed mushroom caps

The Traditional Style

A selection of Tuna, Salmon, Egg Salad, Black Forest Ham, Roast Beef, and Canadian Cheddar on Fresh Whole Wheat, White and Dark Rye Bread.

The Deli Classic

A tempting selection of Kaisers, Panini Rolls, Bagels, Rye and Multi Grain Bread stacked with Black Forest Ham, Montreal Smoked Meat, Roast Beef, Turkey, Tuna, and Salmon plus Canadian Cheddar or Swiss Cheese and finished with Lettuce and Tomatoes.
Accompanied by Kosher Dills, Regular and Dijon Mustard.

The International Cheese Platter

A memorable display of fine Cheese from around the world including Roquefort, Camembert, Herbed Goat, Gouda, Swiss and Cheddar, garnished with Pecans and Roasted Red Peppers.
Served with a basket of toasted Crostini and Specialty Crackers.

Fruit & Cheese Sampler

Sliced seasonal Fruit, together with a selection of popular Canadian cheeses including Cheddar, Swiss, Marble, and Gouda. Accompanied with a selection of Specialty Crackers.

Hors d'oeuvres (cont'd)

Exotic Fresh Fruit and Dip Platter

Seasonally selected Orchard and Tropical Fruits including Seedless Grapes, Melons, Pineapple, Oranges, Seasonal Berries and Kiwi.
Served with an Orange-Honey Yogurt Dip.

The Vegetable Dip Platter

A wide selection of crisp Garden Vegetables ready to dip in our own Herbed Dressing.

The Mediterranean Platter

Thinly sliced Mortadella and Salami, Prosciutto-wrapped Melon, Marinated Feta, Mozzarella or Provolone Cheese, Roasted Red Peppers, Marinated Artichokes, Green and Black Calamata Olives accompanied with a basket of Toasted Baguette Wedges.

Fiesta Grande

Mucho Grande layers of Herbed Cream Cheese and Sour Cream, Spicy Ground Beef and Chunky Salsa, topped with Shredded Lettuce, Cheddar and Diced Tomatoes. Served with fresh Yellow and Blue Corn Tortilla Chips

Middle Eastern Dip Platter

Roasted garlic Hummus, Tzatziki and Baba Ganoush
Served with pita chips and baguette coins

Dessert and Pastry Selections

Choose from one of the following - \$5 per person

Cheesecake Corner

Our Signature Kemptville Campus Maple Syrup Cheesecake
Traditional white or chocolate with assorted fruit toppings

Gourmet Cakes, Tortes and Flans

A decadent selection of classic favourites, Wildberry Torte, Caramilla Cake, Mixed Berry Crumble, Black Forest Cake, Carrot Spice and Chocolate Lovers Cake

Homemade Pies, Tarts and Crisps

A selection of gourmet tea time favorites including Ultimate Apple, Bumble Berry Buzz, Boston Cream, Lemon Meringue and Pumpkin

Crème Brule

A classic favorite

Death by Chocolate

Gourmet Chocolate Cookies, Brownies, Chocolate Dipped Strawberries and Chocolate Pudding Tarts

Chocolate Fountain

A fantastic selection of fresh and exotic fruit skewers accompanied by a Chocolate Fountain Fondue