



BANQUET & EVENT CENTRE
2520 Trafalgar St. London, Ontario
(519) 455-2070

Congratulations and Thank you for the pleasure of allowing Tony's Banquet Centre to host this special event for you.

From small intimate gatherings to the most lavish receptions, Tony's Banquet Centre will give the careful attention to detail your special day deserves. The finest quality menus and service has long been a tradition, providing you with a day to remember.

Our facilities offer two banquet rooms to choose from, these include Salon A - our main ballroom with decorative carpet and marble floors, large oak bar area and majestic chandelier equipped for seating up to 330 guests. Salon B, our smaller banquet room can accommodate up to 90 guests. We also have other private rooms throughout the city that can accommodate up to 40 guests for more intimate gatherings such as Bridal Showers, Christenings, and Rehearsal Parties.

Your Wedding Package will include:

- White table linens, coordinating napkins, additional floor length linens for cake table, receiving table, gift table, china, glassware, flatware
- Complete table set up and clean up
- On site event co-coordinator
- Custom designed menus
- Complimentary parking
- Picturesque gardens for your photographs
- Climate controlled facility

Hors d'Oeuvres

CHEESE, FRUIT, AND VEGETABLE DISPLAY

A fine display of imported and domestic cheese and crackers, assorted tropical fruits, fresh vegetables and dips.

HOT & COLD HORS D'OEURVES

Assorted Seafood wrapped in Phyllo Pastry
Spanikopita
Moroccan Chicken wrapped in Phyllo Pastry
Assorted Crostini with cream cheese
Liver Pate
Smoked Salmon
Black Tiger Shrimp served with Seafood Sauce
Assorted Crostini with cream cheese

ADDITIONAL SELECTIONS

Mini Bruschetta Bread
Mini Quiche Florentine
Bacon Wrapped Scallops
Prosciutto wrapped Asparagus

Surcharge will apply for reception only events.

Antipasto Tables

*An elegant, linen dressed table is arranged within your reception room.
This unique service style is a distinct way to offer your guests a wonderful variety of
Antipasto items while they are being seated or at their leisure preceding dinner.*

Antipasto Deluxe

*Prosciutto, Genoa Salami, Capicola
Imported & Domestic Cheeses
Grilled Eggplant & Zucchini
Fire Roasted Red Peppers
Assorted Italian & Greek Olives
Marinated Artichoke Hearts
Marinated Seafood Salad
Assorted Tropical Fruit Accompaniment
Assorted Italian Breads*

Antipasto Grande

*Prosciutto, Genoa Salami, Capicola
Imported & Domestic Cheeses
Grilled Eggplant & Zucchini
Fire Roasted Red Peppers
Assorted Italian & Greek Olives
Marinated Artichoke Hearts
Marinated Seafood Salad
Smoked Atlantic Salmon
Smoked Ontario Lake Trout
Assorted Tropical Fruit Accompaniment
Bruschetta Bread
Assorted Italian Breads*

Buffet Service

Below is a sample of our most popular Buffet menus.

*Roast Sirloin with gravy
Herb Roast Chicken
Oven Roast Potatoes
Vegetable Medley
Selection of Cold Salads
Italian Breads with butter
Coffee & Tea*

*Roast Sirloin with Gravy
Herb Roast Chicken
Lasagna al Forno
Oven Roast Potato
Vegetable Medley
Selection of Cold Salads
Italian Breads with butter
Coffee & Tea*

*Roast Sirloin with Gravy
Honey Glazed Ham
Herb Roast Chicken
Penne al Forno
Oven Roast Potato
Vegetable Medley
Selection of Cold Salads
Italian Breads with butter
Coffee & Tea*

Family Style Dining

Classic Caesar Salad
Market Garden Mixed Greens with Italian Vinaigrette
Herb Roast Chicken
Stone Oven Roast Potatoes
Vegetable Medley
Italian Breads & Butter
Coffee & tea

Classic Caesar Salad
Market Garden Mixed Greens with Italian Vinaigrette
Hand Carved Roast Sirloin
Herb Roast Chicken
Stone Oven Roast Potatoes
Vegetable Medley
Italian Breads & Butter
Coffee & Tea

You also have the option of a pasta course for your menu

Cocktail Reception

Every Cocktail menu can be custom designed but here are some menu samples for you to choose from. Priced according to selection.

Hand Served Hors D'oeuvres

*Assorted Seafood and Imported Cheeses wrapped in Phyllo served warm
Asparagus wrapped Imported Prosciutto
Spanakopita
Smoke Salmon with Cream Cheese on Herb Crostini
Asian Spring Rolls
Wild Mushroom Tart
Goats Cheese with Fire Roasted Red Pepper Crostini
Mediterranean Bruschetta
Grilled Chicken Satay with Peanut Sauce
Grilled Smoked Mini Ribs with Hickory Glaze*

Late Lunch Service Menu

*Assorted Stone Oven Baked Pizza's
Tropical Fruit Arrangements
European Cured & Smoked Meats
Assorted Cheese & Crackers
Assortment of Market Vegetables & Dips
Assorted European Pastries
Stone Oven Baked Tiger Shrimp Hot or Mild
Steamed Crabs Legs
Steamed Mussels in White Wine
Herb Roast Chicken
Steamed Wild Rice
Mediterranean Pasta Bar
Whole Roast Porchetta*

A La Carte

SAMPLE MENU

CLASSICAL

*Market Garden Salad with Italian Vinaigrette
Prime Rib au Jus with Vegetable Medley & Oven Roast Potato
Italian Breads
Coffee & Tea*

ITALIAN

*Antipasto Suprema
Penne Pomodoro
Roast Sirloin with Vegetable Medley & Oven Roast Potatoes
Market Garden Salad with Italian Vinaigrette
Italian Breads
Tartufo
Coffee & Tea*

PORTUGUESE

*Caldo Verde
Market Garden Salad with Italian Vinaigrette
Grilled Fish Filet with Rice
Roast Sirloin with Oven Roast Potato and Vegetable Medley
Portuguese Breads
Coffee & Tea*

Pricing & Services

Price per plate includes

Set Up & Clean Up

Linens – tablecloths, napkins, gift table, receiving table, head table

Cake Cutting

Place Settings – china, silverware, glassware

Bar Service

*We Supply: Smart Serve Certified Bartenders \$125.00 each
(1 per 100 guests)*

*Non-Alcoholic Bar Supplies \$4.50 per guest
(soft drinks, juices, ice, glasses)*

Rentals

<i>Hall Rentals</i>	<i>\$750.00</i>	<i>100 – 150 guests</i>
	<i>\$500.00</i>	<i>150 – 200 guests</i>
	<i>\$250.00</i>	<i>200 – 250 guests</i>

Chair Covers \$3.00 - \$6.00 per cover

Terms & Conditions

\$1000.00 deposit due at time of contract signing

50% of invoice due 14 days prior to event

Remainder of invoice due day of event

Visa & MasterCard Accepted – 2% service charge