

MEETINGS + EVENTS

MEET YOU AT THE PARK



THE PARK HOTEL LONDON

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🌐 ParkHotelSuites.com

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✉ ParkHotelSales@whg.com



MEETING + EVENT SPACE FAQ

The Park Hotel London is one of the premier venues for business functions and social gatherings in London, Ontario. Whether you're conducting a breakfast meeting, a training seminar, sales presentation, or intimate social event, our on-site meeting planner will ensure that you and your guests have everything you need. For events of up to 40 guests, no other hotel in London offers The Park Hotel London's enviable Richmond Row address.



OAK



WILLOW



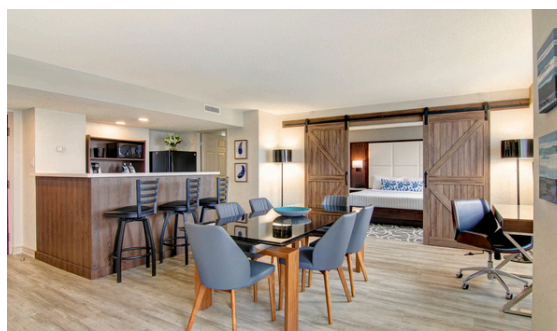
BIRCH



CHESTNUT



THE PARK SUITE



THE PARK SUITE



BY THE NUMBERS

4

event
spaces

1

hospitality
suite

40

person
max capacity

2,600

square
feet of space

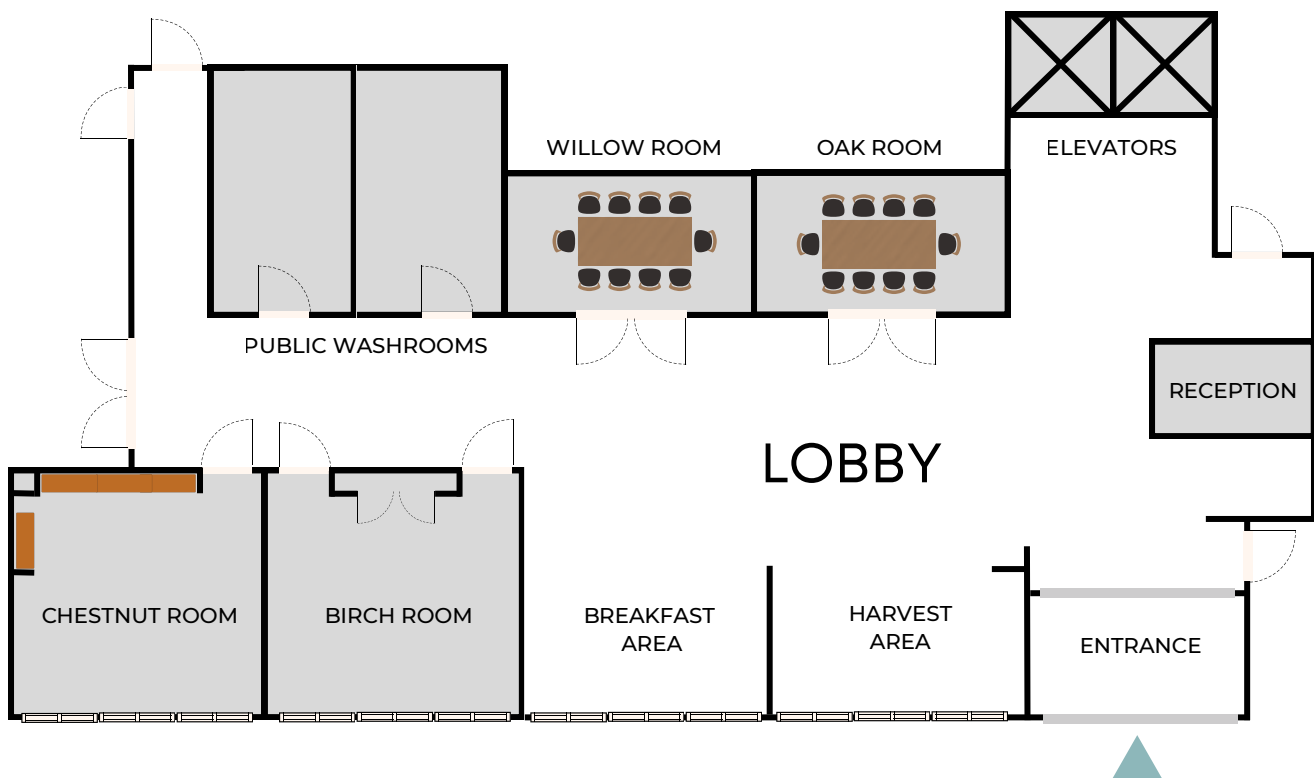




MEETING + EVENT SPACE FAQ

ROOM	SIZE	SQFT	THEATRE	BANQUET	RECEPTION	CLASSROOM	BOARDROOM	HOLLOWSQ	U-SHAPE
BIRCH	27 x 22	600	40	40	40	14	14	16	14
CHESTNUT	27 x 22	600	40	40	40	14	14	16	14
OAK	21 x 14	300	-	-	-	-	10	-	-
WILLOW	21 x 14	300	16	-	16	-	10	-	-
PARK SUITE	40 x 20	800	-	-	20	-	8	-	-

- Birch & Chestnut feature plenty of natural light as well as 12' ceilings.
- The Park Suite is located on the 12th floor and offers beautiful views of the downtown London skyline, a gas fireplace, table seating of up to 8, kitchen with full fridge, microwave, Keurig, bar seating, separate bedroom with king size bed and en-suite bath.
- Audio visual equipment pricing is available upon request. All meeting rooms are equipped with TVs.
- We offer meeting attendees a discounted day rate of \$10/vehicle for secure underground parking, in/out privileges and direct access via elevators to the lobby floor.





MENU

BREAKFAST + À LA CARTE

BREAKFAST

THE CONTINENTAL | \$25.00

assorted muffins, croissants, danishes, mini cinnamon rolls
bagels with butter, jams & cream cheese
cold meats and cheeses
fresh fruit, yogurts
chilled juices, coffee & tea

All prices are per person. All prices subject to 15% gratuity and 13% HST.

À LA CARTE

WHOLE FRESH FRUIT | \$3.50 each

bananas, oranges, apples, pears

SNACKS | \$4.00 each

chips, smartfood popcorn, doritos, pringles, chocolate bars, nuts

YOGURT | \$3.00 each

individual yogurts (honey, peach, strawberry, raspberry pomegranate, vanilla)

PASTRY PLATTER | \$15.00/person

an assortment of muffins, croissants, Danishes, cinnamon rolls

All prices subject to 15% gratuity and 13% HST.





MENU LUNCHES

SANDWICH & SOUP | \$34.00

assortment of gourmet sandwiches on focaccia, wraps, and artisanal buns
chef inspired soup
dessert platter

SANDWICH & SALAD | \$34.00

assortment of gourmet sandwiches on focaccia, wraps, and artisanal buns
choice of Greek, pear arugula, Caesar OR garden salad
dessert platter

BUILD YOUR OWN SALAD BAR | \$36.00 (minimum 15)

assortment of greens and lettuces, turkey, ham, hard boiled eggs,
chick peas, cheddar and feta cheese,
cucumber, peppers, onions, carrots, tomatoes, dried cranberries and croutons
*add chicken breast \$5 / salmon \$8 / New York striploin \$15

PASTA & SALAD | \$36.00 (minimum 15)

beef or zucchini lasagna OR
pad thai chicken or shrimp OR stir-fry chicken or shrimp
choice of Greek, pear arugula, Caesar OR garden salad
dessert platter

SOMETHING A BIT MORE | \$39.00 (minimum 15)

roasted chicken (jerk, bbq, maple paprika OR chipotle lime), Greek rice pilaf, seasonal vegetables
OR New York striploin, peppercorn sauce, mashed potatoes and seasonal vegetables
OR chicken souvlaki with rice and Greek salad
dessert platter

All lunches come with freshly brewed coffee, tea, juices, soft drinks.
All prices are per person and are subject to 15% gratuity and 13% HST.

CUSTOM MENUS AVAILABLE
OUR LUNCHES ARE CRAFTED BY
THE MORRISSEY HOUSE





MENU

BREAK + RECEPTION

BREAK

MILK & COOKIES | \$11.00/person

assorted cookies
individual 2% milk and chocolate milk

MUNCHIES | \$13.00/person

assorted chips, smartfood popcorn, chocolate bars, nuts
soft drinks, bottled water

HEALTHY BREAK | \$15.00/person

assorted granola bars, tropical fruit salad
San Pellegrino mineral water and sparkling fruit beverages

COFFEE AND TEA SERVICE | \$45.00/service *serves 10

urns of regular and decaffeinated coffee, selection of gourmet teas
milk, cream, sugar and sugar substitutes (almond milk substitute available upon request)

RECEPTION

GARDEN VEGETABLE PLATTER | \$19.00/person

a variety of bite-sized garden vegetables
with a selection of gourmet dips

CHEESE & FRUIT PLATTER | \$23.00/person

assortment of cheeses
grapes, strawberries, melons & assorted crackers

EXOTIC FRUIT PLATTER | \$23.00/person

sliced mango, pineapple, strawberries, melons, kiwi & grapes

CHARCUTERIE BOARD | \$120.00/board *serves 10

an assortment of cured meats and cheeses, olives, grapes, crudités,
assorted baguettes and gourmet crackers, nuts, mustards, chutneys & dips

All prices subject to 15% gratuity and 13% HST.





MENU REFRESHMENTS

NON-ALCOHOLIC

fruit juice (orange, apple) \$4.00

milk (white, chocolate) \$4.00

canned soft drinks \$4.00

Gatorade \$5.00

Naya bottled water \$3.50

Flow bottled alkaline spring water \$5.00

Charged on consumption. All prices subject to 15% gratuity and 13% HST.

BAR

HOST BAR

house red & white wine \$35.00/750ml bottle

domestic beer (Molson Canadian, Coors Lite, Budweiser) \$8.00/can

imported beer (Heineken, Corona, Stella Artois) \$9.00/bottle

CASH BAR

house red & white wine \$9.00/5oz glass

domestic beer (Molson Canadian, Coors Lite, Budweiser) \$9.00/can

imported beer (Heineken, Corona, Stella Artois) \$10.00/bottle

For private events, a bartender fee of \$30/hr for a minimum of 4 hours will apply,
unless the total bar sales are over \$500 before taxes.

Charged on consumption. All prices subject to 15% gratuity and 13% HST.



