

# MEETINGS + EVENTS

MEET YOU AT THE PARK



**THE PARK HOTEL LONDON**

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# MEETING + EVENT SPACE FAQ

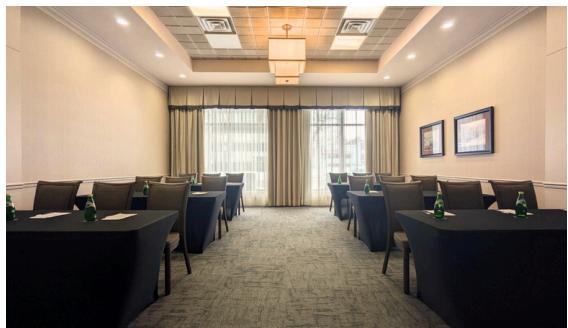
The Park Hotel London is one of the premier venues for business functions and social gatherings in London, Ontario. Whether you're conducting a breakfast meeting, a training seminar, sales presentation, or intimate social event, our on-site meeting planner will ensure that you and your guests have everything 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

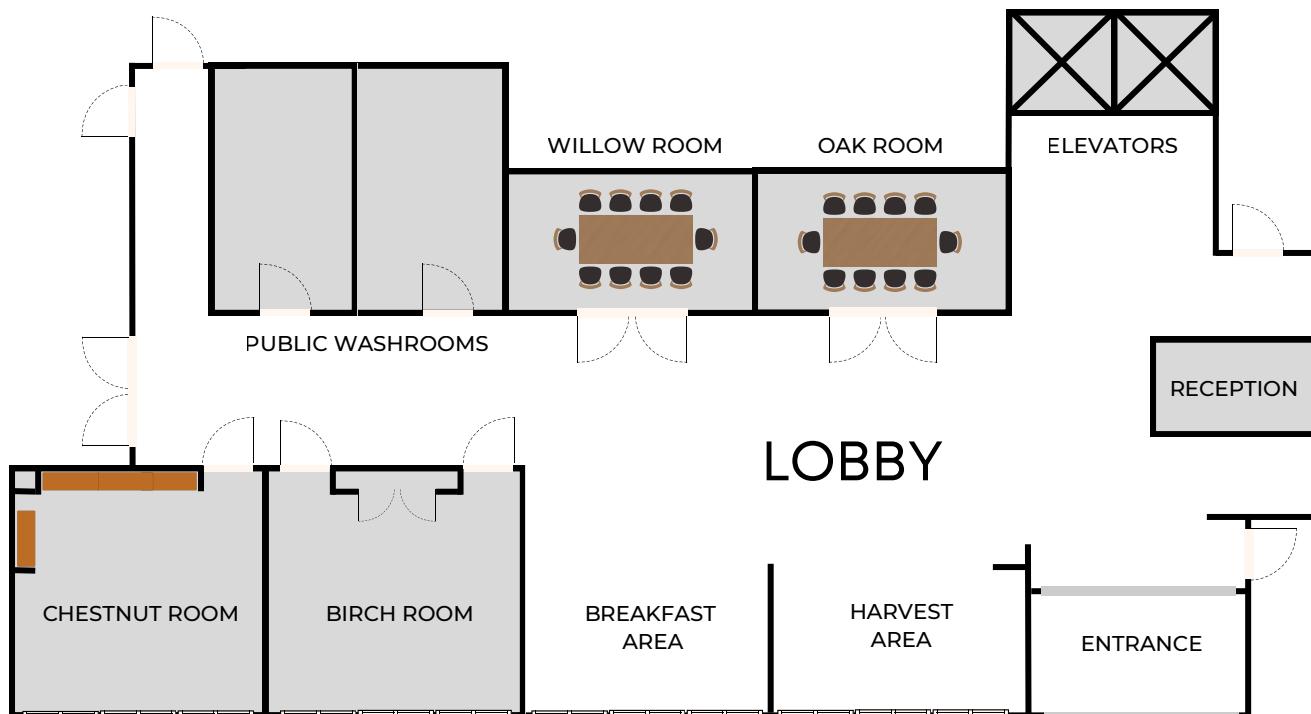
square feet of space



# MEETING + EVENT SPACE FAQ

ROOM	SIZE	SQFT	THEATRE	BANQUET	RECEPTION	CLASSROOM	BOARDROOM	HOLLOW SQ	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.

