

UNIVERSITY CENTRE EVENT CATERING MENU

Casual & Professional Catering Services designed to meet your event needs!

October 1, 2025 - April 30, 2026

GOOD MORNING!**BREAKFAST PACKAGES FOR ANY OCCASION****THE FRESH CONTINENTAL***Per Person 9.95 | With Coffee & Tea Service 11.95*

Handmade bagels with blended cream cheese and spreads, fresh fruit, and choice of assorted muffins, scones or cookies.

THE BAKER'S RACK*Per Person 3.35 | With Coffee & Tea Service 5.35*

A platter with a mixed variety of freshly baked goods including muffins, scones, and mini loaves.

THE HEALTHY START*Per Person 10.95 | With Coffee or Juice Service 12.95*

Freshly made banana or zucchini loaf, hard boiled eggs, yogurt parfait bar with berries and granola clusters.

THE EARLY WRAP-UP*Per Person 10.95 | With Coffee & Tea Service 12.95*

A variety of breakfast wraps featuring egg, bacon, cheddar, and tomato; egg florentine; and western-style egg with choice of potato pancakes, savoury home fries, or fresh sliced fruit.

THE CLASSIC BREAKY*Casual Per Person 11.95 | With Coffee & Tea Service 13.95*

Choice of regular or western-style scrambled eggs; local side bacon, peameal bacon or sausages; savoury home fries; and sliced bagels, waffle triangles, or croissants with spreads.

THE PANCAKE STACK*Casual Per Person 11.95 | With Coffee & Tea Service 13.95*

Freshly made fluffy buttermilk pancakes served with Ontario maple syrup and fresh sliced fruit with a side bacon or sausage.

THE SANDWICH BAR*Casual Service 8.95 | With Coffee or Juice Service 10.95*

A choice of gourmet breakfast sandwiches including egg, cheddar, and bacon, western egg, French toast melts, BLT with egg on bagels with savoury home fries.

- morning a la carte -**MUFFINS & SCONES** Freshly made - Classic Dozen 23.40**FRESH LOAVES** Sliced with butter - Dozen 29.40**HANDMADE DONUTS** Decorated. Mini Dozen 23.40**CINNAMON BUNS** Classic Half Dozen 17.10**SLICED FRUIT TRAY** With Yogurt Dip - Each 2.65**SAVOURY HOMEFRIES** Served Hot. Per Person 2.85**POTATO HASHBROWNS** Hot & Fresh. Per Person 2.85**PERSONAL QUICHES** Assorted Varieties - Each 5.85*Check out our bakery menu for full selection of flavours and sizes!***TAKE A BREAK****SNACKING PACKAGES****HEALTHY SNACKS***Casual Per Person 9.95 | With Coffee & Tea Service 11.95*

Roasted red pepper hummus, sliced pita, assorted veggies and crackers.

POWER PLAY*Casual Per Person 5.45 | With Coffee & Tea Service 7.10*

House-made granola bars, fresh sliced fruit, assorted individual yogurt cups.

THE GRAZING BOARD*Casual Per Person 6.85 | With Campus Punch Service 8.80*

Assorted cheeses, crackers, dried fruit and nuts.

THE SWEET FIX*Casual Per Person 3.35 | With Coffee & Tea Service 5.35*

Mini assorted muffins or scones with yogurt parfait.

BEVERAGE SERVICES**QUALITY HOT & COLD PRODUCT OFFERINGS****CAMPUS BREW COFFEE & TEA***1.65 Person (8oz.) | 2.35 Person (12oz.)*

Fair trade organic premium medium roast or decaffeinated blend coffee; Steeped Orange Pekoe; or an assortment of Earl Grey, Mint, Spiced Chai, Cranberry, Lemon Lane, Green, and Orange Pekoe tea.

U-BREW PREMIUM COFFEE SERVICE*2.75 | Cup (Any variety)*

Professional coffee system featuring Premium Fair Trade Espresso beans freshly ground to order coffee, espresso, cappuccino, lattes and more.

HOT CHOCOLATE, CIDER & CAPPUCCINOS*1.85 Person (8oz.) | 2.45 Person (12oz.)*

Creamy French Vanilla Cappuccino, Traditional Hot Chocolate, White Hot Chocolate or Hot Apple Cider.

ICE COLD CAN BEVERAGES*1.65 | Can (355mL)*

Coke, Diet Coke, Ginger Ale, Sprite, Iced Tea, Root Beer, Tonic Water, Soda Water.

MILK & DAIRY ALTERNATIVE BEVERAGES*2.85 | Carton (237mL)*

Gay-Lea Local 2% Milk, Gay-Lea Local 1% Chocolate, Almond Silk Beverage, Soy Silk Beverage.

GRYPHON BLENDED JUICES & BOTTLES*1.95 | Person (9oz. Serving or 300mL Bottle)*

Blended Campus Punch, Orange, Cranberry, Tropical Fruit, Orange-Cran, Clamato, Pineapple Citrus or bottled Orange, Apple Cranberry, or Apple juice.

CAMPUS BAKERY CO.

FRESHLY MADE - FROM-SCRATCH BAKED GOODS

FROM THE COOKIE SHEET

Regular Size - Dozen 13.20 | Jumbo Size - Dozen 19.80

Double Chocolate • Chocolate Chip • Oatmeal Craisin
Cranberry White Chocolate • M&M • Rocky Road
Ginger Molasses • Chocolate Caramel • Vegan Mountain

FRESH SCONES, MUFFINS

Mini - Dozen 17.40 | Classic Size - Dozen 23.40

Apple Caramel • Chocolate Chip • Strawberry Cream
Banana Chocolate Chip • Very Blueberry • Mixed Berry
Lemon Poppy Seed • Orange Ginger • Pumpkin Spice
Raspberry White Chocolate • Original Recipe

HANDMADE DONUTS

Mini - Dozen 22.80 | Regular - Dozen 25.80 | Bites* - Dozen 5.40

Sour Cream Glazed • Honey Glazed* • Chocolate Dip
Chocolate Glazed* • Maple Walnut • Sprinkle Glazed
Raspberry Creme • Cinnamon Sugar* • Boston Creme
Apple Fritter • Very Berry Powdered • IPA Lemon Curd

NATURE VALLEY GRANOLA BARS

Each 1.65 | Dozen 28.20

Oat & Fruit • Double Chocolate Chip • Fruit & Nut

BROWNIES & SQUARES

Mini - Dozen 17.40 | Classic - Dozen 23.40

Double Chocolate • Oreo Explosion • Brilliant Blondie
Rocky Road • Bread Pudding • Very Berry Crumble
Lovely Lemon • Classic Butterscotch • Chocolate S'mores

- bakery favourites -

CINNAMON BUNS Mini Dozen 22.80 | Classic Dozen 33.60

Bakery Favourite with drizzled icing. Naturally vegan.

CROISSANTS Mini Dozen 24.60 | Regular Dozen 31.80

Buttery french-style or pain au chocolat croissants.

TURNOVERS & DANISHES Each 2.95 | Dozen 35.40

Mixed Berry, Blueberry, Apple Cinnamon, Cherry Orange

CUPCAKES Mini Dozen 21.60 | Classic Dozen 26.40

Refer to our custom cake menu for flavour selections

CUSTOM COOKIES Contact us for custom pricing.

UG or assorted shaped sugar cookies with icing.

BIRTHDAY SURPRISE Various packages available

Is a co-worker's or friend's birthday coming up? Surprise them with a special delivery or drop-off complete with balloons and a delicious treat to make their day.

Contact us for details and package pricing.

BAKERY MINI LOAVES

Sliced Loaves - Each 1.65 | Full Loaf - Each 3.95

Fresh Banana • Coffee Cake • Very Berry Crumble
Carrot Cake • Apple Streusel • Savoury Cheddar Herb
Fresh Zucchini • Pumpkin Spice • Classic Corn Bread

FAMOUS TARTS & MINI PIES

Mini 2" Tarts - Each 2.85 | Personal 4" Pies - Each 3.65

Classic Butterscotch • Strawberry Creme • Berry Crumble
Blueberry Lemon • Apple Streusel • Custard Delight
Raspberry Chocolate Ganache

PERSONAL QUICHES

Mini 2" - Each 4.35 | Regular 4" - Each 6.85

Veggie Florentine • Western • Bacon Cheddar

FRESH FRUIT PLATTER

Small (10) - 28.50 | Large (25) - 71.25 | Custom Size - 2.85 Person

Sliced melon, cantaloupe, pineapple, and berries.

CUSTOM CAKES

MADE TO ORDER

As our cakes are prepared fresh from scratch and custom tailored to your request, we require a minimum 5 day advance order for service.

IT'S ALL ABOUT THE BASE

Regular (24) 29.95 | Large Group (48) 44.95 | Party Size (96) 62.95

Our handmade cakes use the finest ingredients.
Choose from these crowd pleasing favourites:

Classic Vanilla • Chocolate • Marble • Red Velvet
Carrot Cake • Lemon Sunshine • Coffee Cake

FABULOUS FILLINGS

Two Layers with Filling - Standard | Three Layers with Filling +11.95

Sweet Buttercream • Chocolate Creme • Mixed Berry
Blueberry Lemon • Cream Cheese Icing • Lemon Curd
Vanilla Custard • Strawberry Creme • Cherry Orange
Caramel Buttercream • Chocolate Ganache

THE PERFECT FINISH

Select an scratch-made icing for the perfect finish:

Sweet Buttercream • Chocolate Creme • Black Forest
Cream Cheese • Strawberry Buttercream
Caramel Buttercream • Custom Flavour Buttercream

THE SPECIAL TOUCH

Make it extra special with these added features:

Basic Icing Inscription Included
Custom Icing Designs or Chocolate Features +8.50
Fresh Berries, Fruit or Fruit Glaze +8.50
Shaved Chocolate, Oreo or Skor Caramel Pieces +6.50

PARTY PLATTERS

GREAT SELECTIONS TO SATISFY ANY CROWD

ALUMNI ANTOJITOS

2.65 | Person

Handmade zesty pinwheels with salsa and sour cream.

THAI COCONUT SHRIMP

3.65 | Person

Coconut breaded shrimp served with sweet chili sauce.

GOURMET DIPS

2.95 | Person

Choice of four cheese spinach, roasted pepper hummus, buffalo chicken dip, or whipped Greek feta dip with grilled pita, sliced veggies, or corn tortilla chips.

INTERNATIONAL FLARE APPETIZERS

3.35 | Person

Choice of veggie spring rolls, mini samosas, pakora fritters, or mini spanakopita or a mixed selection.

ASSORTED PHYLLO CUPS

5.45 | Person

A handmade savoury collection featuring blue cheese and pear; brie, bacon, and caramelized onion; and chevre and red pepper in a baked phyllo pastry cup.

MINI GOURMET WRAPS

6.85 | Person

Choice of California club, buffalo chicken, sweet chili beef, chickpea falafel, chicken Caesar and Greek veggie.

CHARCUTERIE COLLECTION

6.95 | Person

Cured meats, olives, artisan cheeses, pickled pairings.

QUALITY HORS D'OEUVRES

8.95 | Person

An assortment of premium hors d'oeuvres including mini handmade quiches, feta spanakopita, bacon wrapped scallops, and a collection of savoury phyllo rolls.

CROSTINI CANAPES

4.65 | Person

Caprese, bacon-caramelized onion cheddar, pesto chicken parmesan, and Mediterranean veggie selections.

APPETIZER COCKTAIL KABOBS

4.35 | Person

Skewered prosciutto melon; chicken satay; and bocconcini, basil, and grape tomato with balsamic drizzle.

ARTISAN CHEESE BOARD

3.65 | Person

Quality artisan cheeses, assorted crackers and crostini, olive tapenade, pickled pairings and grape feature.

MEATBALLS or VEGGIEBALLS

3.95 | Person

Cocktail meatballs or veggieballs tossed in smoky BBQ, sweet chili, honey garlic, teriyaki, or BBQ honey sauce.

FRESH VEGGIE SHOTS

2.20 | Person

Sliced veggie sticks served up in a glass with buttermilk dill, ranch or zesty avocado ranch dip.

All prices per person. Split portioning available upon request.

SOCIAL EVENTS

APPETIZINGLY PERFECT PACKAGES

THE CASUAL GET TOGETHER

15.95 | Person

Light Appetizer Service. Mini veggie samosas, pakora fritters, antojitos, cheesy ravioli bites, roasted red pepper hummus with pita and tortilla chips.

THE MEET & GREET

18.95 | Person

Designed for Networking. Choice of gourmet dip, cheesy ravioli bites, fresh veggie shots, sweet chili coconut shrimp, baked pretzel twists with cheddar ale dip.

THE BUSINESS SOCIAL

19.95 | Person

Business Class Achieved. Handmade phyllo cups, caprese cocktail skewers, selection of artisan cheeses and local meats, mini spanakopita.

THE FORMAL EVENT

23.95 | Person

Leave an Impression. Local bacon wrapped scallops, teriyaki meatballs, appetizer cocktail kabobs, artisan cheese board, sweet chili coconut shrimp.

THE PUB PARTY

12.95 | Person

Classic Party Feast. Assorted gourmet pizzas, cheesy ravioli bites, zesty breaded pickle spears, crosstrax fries.

THE COCKTAIL HOUR

16.95 | Person

Perfect Aperitif Pairings. Sweet chili coconut shrimp, mini veggie samosa, assorted gourmet crostini, fresh veggie shots.

THE SNACKING SOCIAL

11.95 | Person

Light Snacks to Satisfy. Honey BBQ meatballs, fresh veggie shots, seasoned crosstrax with chipotle dip, baked pretzel twists with honey mustard dip.

BOWLS & SALADS

FRESH AND FILLING WITH QUALITY INGREDIENTS

CHICKEN BURRITO BOWL

12.35 | Person

Brown rice, grilled chicken, black beans, corn, tomato, pickled jalapeno, chili lime aioli, southwest guacamole.

POWER PLAY BOWL

11.45 | Person

Crispy tofu, brown rice, edamame, roasted red pepper, shredded carrot, sweet corn, chili lime aioli.

BIG GRYPHON BRISKET BOWL

12.95 | Person

Local beef brisket, brown rice, sautéed mushrooms, roasted red pepper, black beans, chili lime aioli.

BUTTER CHICKEN BOWL

12.95 | Person

Chicken marinated in ginger, garlic, yoghurt, butter, mild spices, and tomato sauce served over rice pilaf.

GREEN THAI CURRY BOWL

10.95 | Person

House made featuring basmati rice, lemon grass, sweet peppers, carrot, edamame, Thai green curry sauce.

CHICKEN CAESAR SALAD

Side 7.95 | Regular 11.35

Grilled chicken, crisp romaine, bakery croûtons, chopped bacon, fresh parmesan & creamy dressing.

MEDITERRANEAN ORZO SALAD

Side 5.95 | Regular 9.15 | Grilled Chicken, Salmon, Falafel +\$3.45

Orzo, tomato, black olives, cucumber, sweet peppers, chickpeas, feta cheese, rustic herb vinaigrette.

CHEF'S CLUB SALAD

Side 7.95 | Regular 11.35

Grilled chicken, crumbled bacon, romaine lettuce, cucumber, grape tomato, hard boiled egg, pub cheese, and sweet peppers with Ranch or Catalina dressing.

GRYPHON GREEK SALAD

Side 5.45 | Regular 8.65 | Grilled Chicken, Salmon, Falafel +\$3.45

Romaine, grape tomato, Kalamata olives, cucumber, red onion, feta cheese, bakery croûtons, herb vinaigrette.

JOHNSTON GREEN SALAD

Side 5.15 | Regular 8.35 | Grilled Chicken, Salmon, Falafel +\$3.45

Mixed greens, grape tomato, sweet peppers, cucumber, shredded carrot with Balsamic, Herb Vinaigrette, Ranch, Avocado Ranch, Creamy Dill, Catalina, or Blue Cheese.

CASUAL DINING

GREAT QUALITY MEALS FOR ANY GATHERING

All packages include choice of classic cut fries, seasoned crosstrax, Johnston Green salad, Caesar Salad, Gryphon Greek Salad, Sweet Potato Fries or veggies and dip. Add a second side +1.85/Person

LOCAL BURGER BAR

16.75 | Person

Our custom local beef burgers, grilled chicken and veggie burgers with selection of gourmet cheeses and toppings to build your own perfect burger.

SIGNATURE WRAPS

14.65 | Person

Assorted pub-style hearty wraps including BBQ Chicken Caesar, Pesto Clubhouse, Beef Brisket Cheesesteak, Mediterranean Veggie, Buffalo Chicken, and Roasted Veggie. Gluten-free and vegan options available.

TEAM PIZZA DINNER

17.35 | Person

Gourmet party-sized pizzas sliced and served with choice of mini chicken tenders, vegan tender bites, fried chicken bites, breaded wings, or classic unbreaded wings with dipping sauces and choice of side dish.

STACKED QUESADILLAS

15.45 | Person

Assorted variety or custom selection of Chicken Avocado Club, Local Brisket Cheesesteak, Gryphon Veggie Melt, or Branion Fried Chicken Quesadillas.

GREEK SOUVLAKI FEAST

16.75 | Person

Marinated chicken or vegan chicken souvlaki skewers with Greek-inspired roasted mini potatoes, seasoned rice pilaf, and House-made tzatziki sauce with choice of side salad selection.

HEARTY HANDMADE LASAGNA

14.65 | Person

Choice of Local Beef and Veggie, Chicken Alfredo, or Seasonal Veggie Lasagna. Served with cheesy garlic bread sticks choice of side salad.

BAKERY DELI SANDWICHES

12.85 | Person

Choose from Classic Ham & Swiss, Turkey Cheddar, Country Chicken Salad, Grilled Veggies & Hummus, Local Beef & Cheddar, and Egg Salad on fresh breads and buns. Prepared on croissants for +\$0.65 per person.

FORMAL DINING

SIGNATURE BUFFET SERVICE

All packages include choice of entrée, one (1) potato or grain selection, one (1) vegetable selection, one (1) salad or soup selection, one (1) dessert, Campus Bakery Co. dinner rolls and choice of cold beverage or coffee and tea service. All prices exclude staff gratuity fees and applicable taxes.

SLOW ROASTED WELLINGTON CO. BEEF

27.95 | Per Person

Slow roasted with savoury spices and carved to perfection with beef gravy and zesty horseradish.

MEDITERRANEAN CHICKEN

24.95 | Per Person

Grilled chicken breast with roasted cherry tomato, black olive, roasted red pepper, and Tarragon White Wine Cream Sauce.

LOCAL BBQ STRIPLOIN

33.95 | Per Person

Prime cut AAA Wellington County lightly seasoned 8oz. striploin grilled to order with Forty Creek BBQ sauce and choice of crispy battered or coconut shrimp.

STUFFED CHICKEN BREAST

28.95 | Per Person

Local chicken stuffed with marinated veggies and Ontario goat cheese, served with a savoury house made roasted garlic and mushroom bechamel sauce.

GRILLED CHICKEN & PASTA

25.95 | Per Person

Seasoned grilled chicken breast with choice of tender penne rigate, fettuccini, or available butternut squash or four cheese ravioli in a House tomato pesto sauce.

HERB ROASTED TURKEY

28.95 | Per Person

A classic turkey dinner served with freshly made cranberry herb stuffing and gravy.

GOURMET STUFFED RAVIOLI

19.95 | Per Person

Choice of butternut squash ravioli in a House pesto tomato sauce, roasted mushroom and cheese ravioli in a creamy rose sauce with garlic cheese bread sticks.

QUARTER CHICKEN DINNER

24.95 | Per Person

Herb rubbed roasted quarter chicken roasted complimented with a savoury herb chicken gravy.

SMOKE HOUSE BBQ RIBS & WINGS

31.95 | Per Person

Local Wellington pork ribs generously rubbed in Forty Creek BBQ sauce with our classic breaded wings.

PORK TENDERLOIN

23.95 | Per Person

Slow roasted sliced pork tenderloin served with a delectable creamy mustard and tarragon sauce.

LEMON HERB SALMON

23.95 | Per Person

Pan seared Atlantic salmon fillet with a lemon herb marinade served with a creamy coleslaw.

BRAISED LOCAL BRISKET

26.95 | Per Person

Slow braised with rustic spices and served with caramelized onion and a signature beef gravy.

SIDE DISH SELECTIONS

PERFECT PAIRINGS FOR YOUR DINNER

POTATOES & GRAINS

One Selection | Additional Selection +2.85

Herb Mashed • Herb Roasted Diced • Cheesy Baked Classic Cut Fries • Seasoned Crosstrax • Baked Yukon Loaded Baked • Basmati Rice Pilaf • Fettuccine Alfredo

VEGETABLES

One Selection | Additional Selection +2.25

Sweet Corn • Buttered Green Beans • Garden Medley U of G Honey Carrots • Broccoli & Cauliflower Seasonal Mixed Veggies • Roasted Garlic Mushrooms

FRESH SALADS & SOUPS

One Selection | Additional Selection +2.25

Johnston Green • Classic Caesar • Gryphon Greek Italian Pasta • Hearty Potato • Broccoli Cheddar Soup Tomato Basil Soup • Potato Leek Soup • French Onion Garden Vegetable Soup • Harvest Chowder

HAND MADE DESSERTS

One Selection | Additional Selection +2.35

Custom Cakes • Decadent Cheesecakes • Fresh Pies Assorted Sweets & Squares • Creme Brulee or Caramel Mini Pies • Baker's Choice (Assorted Variety)

ARE YOU A STUDENT ORGANIZATION?

All Accredited Student Groups and Primary Student Organizations receive a 20% Discount on all catering services and bakery orders.

SERVICE LEVELS & FEES

SERVICE OPTIONS TAILORED TO YOUR EVENT NEEDS

Our mission is to provide delicious quality food and beverage service to the University of Guelph community at reasonable rates while acknowledging the dedication and hard work of our team in the delivery of great dining experiences.

Our service options listed include staff gratuities where applicable and all catering accompaniments including china, cutlery, napkins, glassware, and condiments.

CAMPUS PICK-UP AT BRASS TAPS PUB

Free | No Cost Per Order

Order prepared and packed for pick-up at the Front Service Desk in Brass Taps Pub. No cost.

EXPRESS DELIVERY SERVICE – ALL LOCATIONS

UC Locations \$5 Per Delivery | Other Campus Locations \$12.50 Per Delivery

Express drop-off delivery available in all University Centre locations and other on-campus locations including the Arboretum Centre and OVC Facilities.

CASUAL BUFFET SERVICE

Service Fee 7.5% | With On-Site Staff 12.5%

Delivery, set-up, and clean-up of food and beverage service with choice of eco-friendly disposable or white china plates, packaging, and cutlery. Includes staff gratuity.

FULL SERVICE CATERING

Student Group Service Fee 10% | Regular Service Fee 15%

Professional setup of food and beverage service areas, dining tables and seating, china plate and rolled cutlery service, and water service on tables. Includes staff gratuity.

BOXED LUNCH & PREPACKAGED SERVICE

1.25 | Per Person

Individually packed meals with item or custom name printed on each meal container. Includes sealed container, napkin, cutlery pack, and condiments.

UC CATERING POLICY

OUR COMMITMENT FOR A SUCCESSFUL EVENT

BOOKING TERMS

All catering service orders are conditional on the approval of the service quotation by the client and adherence to the terms of this policy. We reserve the right to request a non-refundable deposit of twenty-five percent (25%) based on the size and specific function of an event.

Final food and beverage menu selections, guest numbers, dietary information, and event setup details are required at least seven (7) days in advance of the event service date. Changes within five (5) days of service date will be considered based on product and availability of fulfillment resources.

EVENT COST INVOICING

Invoicing will be charged based on the greater of the final confirmed number of guests and the actual number of guests in attendance. In the event of a surplus of attendance over the final confirmed number, the client will accept any and all cost incurred in providing service to the additional guests, to be confirmed by both parties at the time of service.

All final payment of catering services will be required within thirty (30) days from the date of invoice. Internal client can pay via GL Coding transfer. External clients and student groups may pay by Interac Debit, Cheque, or Credit Card.

CANCELLATION

Catering services may be canceled without penalty if written notice is provided at least ten (10) days in advance of the date of service. For cancellations within ten (10) days of the date of service, a charge of twenty-five (25%) percent of the quoted cost of service will be levied to cover invested planning and resource costs incurred for the event. All cancellations within seventy-two (72) hours or three (3) days from the service date will be levied a late cancellation charge of fifty (50%) percent of the quoted cost to recover the cost of product and scheduled labour coordinated for the catering service.

DIETARY ACCOMMODATION

Our team will strive to accommodate allergy and special dietary requirements wherever possible. All dietary information and substituted products, if required, will be confirmed in advance and included in the quoted cost of catering service. It is the client's responsibility to communicate all allergies and special dietary requirements in advance for accommodation, including specific details on the severity of allergies and/or dietary requirements. We will not accept responsibility for any issues arising from allergy or special dietary requirements that were not communicated in advance of the date of service. Dietary requirements must be confirmed five (5) days in advance of the service date.

SERVICE TIMES & SETUP

Food and beverage services will be presented at the confirmed service time. While we will work with the client to accommodate any changes within eight (8) hours of the confirmed time, we will not be held responsible for any quality issues or the inability to adjust the revised service time within this time frame. The client will accept full responsibility should any matters arise as a result of a change in service time within twelve (12) hours of the confirmed service time.

ALCOHOL POLICY

The service and sale of any and all alcoholic beverages are governed by the Ontario Liquor License Act (2019) and the Rules and Regulations of the University of Guelph Alcoholic Beverages Policy (2015). All alcoholic beverages must be provided by UC Services under our liquor sales license only. Alcoholic beverage sales will be provided during prescribed service hours and we reserve the right to limit or refuse service to any individual without prejudice, to protect the well-being of other guests, our staff, and the liability of the University of Guelph. Our alcohol service house policies are available upon request. Events deemed high risk will require safety and security planning in coordination with the University's Campus Safety Office.