

Bright Shower Packages

Floor Length Linen Tablecloths
Linen Napkins
Card Box
Table Numbers
Microphone & Podium
Cake Cutting
4 Hour Room Rental

PACKAGE ENHANCEMENTS

Enhancements Can Only Be Added to Events Packages

FOOD & BEVERAGE

Charcuterie Station \$15.00

Baked House Made Pasta \$7.50

Fruit Platter \$35.00+ (per guest table)

Bowls of Salad \$12.50+ (per guest table)

Sparkling Wine Toast \$4.00

Unlimited Pop & Juice \$3.00

Pricing is Per Person Plus HST

DFCOR

Plain or Damask Chair Covers \$4.25
Mahogany Chivari Chairs \$5.50
Chair Sash \$3.00
Tablecloth Overlays \$10.00
Table Runner \$10.00
Gold or Silver Charger Plates \$1.25
Head Table Backdrop Starting \$700

Pricing is Per Enhancement Plus HST

DJ Services 4 Hours Starting At \$900+

Burlington Waterfront *\$1250 facility fee Minimum Guest Count Required To Avoid Room Rental in Hamilton & Ancaster Speak to Your Events Specialist About Accommodations For Allergies, Dietary Concerns & Religious Observations All Pricing is Per Person Plus HST Atternoon Pelight

HAMILTON & ANCASTER \$38.50 | BURLINGTON \$43.50

MENU SERVED BUFFET STYLE

Domestic & Imported Cheese Display Fresh Crudités Display with Ranch & Hummus

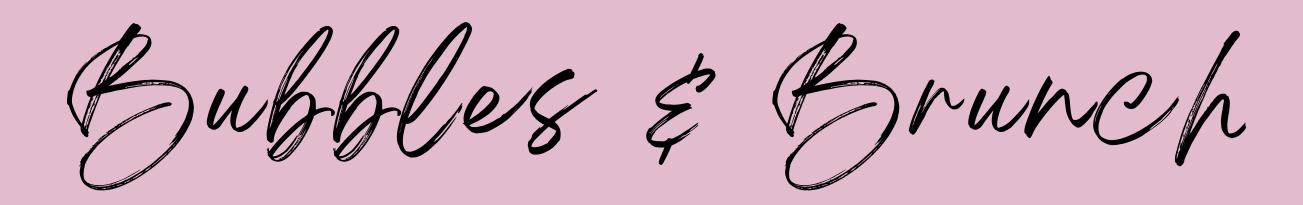
Mini Danishes, Muffins & Croissants
Fresh Biscuits & Assorted Jams
Fresh Fruit Skewers with a Honey Yogurt Drizzle
Assorted Freshly Baked Cookies & Dessert Squares

A Variety of Tea Sandwiches Including: Chicken Salad, Egg Salad, Ham & Swiss

Summer Sweet Salad Fresh Berries, Toasted Pecans, Crumbled Goats Cheese in a Raspberry Champagne Vinaigrette

Belgian Waffle Station
Belgian Waffles | Seasonal Berries | Whipped Cream
Canadian Maple Syrup | Berry Sauce

Coffee & Tea Station



HAMILTON & ANCASTER \$43.50 | BURLINGTON \$48.50

MENU SERVED BUFFET STYLE

Assorted Muffins, Croissants, Danishes and Breakfast Breads

Pancakes or Belgian Waffles Served with Fresh Fruit, Whipped Cream & Maple Syrup

BREAKFAST ITEMS

Scrambled Eggs or Baked Spinach Frittata

Home Style Breakfast Potatoes

Breakfast Sausages or Peameal or Canadian Strip Bacon

LUNCH ITEMS

Mimosa Salad with Organic Greens, Mandarin Oranges, Shaved Almonds

Tossed in a Orange Mimosa Vinaigrette

Penne Pasta Topped with Tomato Basil Sauce

Lightly Breaded Chicken Cutlets Milanese with Fresh Lemon

DESSERT STATION

Seasonal Carved Fruit Display Assorted Dessert Bars & Pastries Coffee & Tea

MIMOSA STATION

Assorted Juices | Fresh Berries | Sparkling Wine 3 Bottles of Peller Family Reserve Secco Bubbles Included Complimentary Additional Bottles \$30+HST

UPGRADE TO A MIMOSA STATION THROUGHOUT THE DURATION OF THE EVENT \$8.00 PER PERSON

Blushing Bride

HAMILTON & ANCASTER \$48.50 | BURLINGTON \$54.00

3 COURSE MENU SERVED INDIVIDUALLY

Freshly Baked Organic Rolls with Butter

Appelizer (Choice of One)

Marquis House Salad | Summer Sweet Salad | Mimosa Salad Butternut Squash Soup | Potato Leek | Roasted Chicken Noodle Traditional Italian Antipasto

(Choice of One)

Main Entrée

Chicken Laura Secord Stuffed with Mozzerella & Ham Topped with a Cranberry Jus

Tuscan Chicken Stuffed with Goats Cheese, Roasted Red Pepper & Fresh Basil

Topped with a Red Pepper & Artichoke Veloute

Chicken or Veal Parmigiana Salmon Jardinière

Accompaniments
(Choice of One)

Mini Roasted Potatoes

Roasted Rosemary Red Skinned

Country Garlic Mashed

Served with Fresh Seasonal Vegetables

(Choice of One)

Dessert

French Vanilla Crepe Baskets with Chocolate Mousse & Seasonal Berries New York Style Cheesecake Choice of Berry Sauce Strawberry Ice Cream Parfait

Tiramisu

Coffee & Tea Service



HORS D'OEUVRES

Butler Passed Chefs Selection

\$8.50pp

or

Pick & Choose Your Favorites

\$2.25 Each
Deep Fried Pickles
Shrimp
Fried Shrimp
Spring Rolls
Vegetable Samosas
Mini BBQ Meatballs
Breaded Zucchini Spears
Mini Bruschetta Bread
Coconut Shrimp
Mini Sausage Rolls

Minimum Selection of 4 \$3.00+ each

Goats Cheese Wrapped with
Eggplant & Roasted Red Pepper
Raspberry & Brie On Crostini's
Chicken Satay Skewers
Peppercorn Sirloin Beef Skewers
Chicken Tender Bouchee
Mini York Shire Pudding Sliced
Sirloin Beef With Onions
Calamari
Hawaiian Coconut Shrimp

*Can Only Be Added to a Pre Existing Package

Let Us Be Apart Of All Your Celebration Needs. Whether You're Hosting A Milestone Event, A Fundraiser Gala, A Religious Celebration, A Quinceanera or Social Event We Have Various Room Options and Package Selections For All Your Needs!!



HAMILTON & ANCASTER

CASH BAR & CONSUMPTION BAR

DOMESTIC BOTTLED BEER \$6.75
MIXED DRINKS/WINE BY THE GLASS \$6.75
LIQUEURS/IMPORTED BEER \$7.75
VQA OR ITALIAN WINE BY THE BOTTLE \$30.00
POP, JUICE OR BOTTLED WATER \$2.50

INCLUSIVE OF HST MINIMUM \$400 BAR SPEND

DOMESTIC HOST BARS

4 HOUR CONSECUTIVE HOST BAR \$29.50
5 HOUR CONSECUTIVE HOST BAR \$34.75
6 HOUR CONSECUTIVE HOST BAR \$41.25
7 HOUR CONSECUTIVE HOST BAR \$47.00
*Dinner Wines Not Included with 4&5 Hour Bars

BURLINGTON

CASH BAR & CONSUMPTION BAR

DOMESTIC BOTTLED BEER \$7.75

MIXED DRINKS/WINE BY THE GLASS \$7.75

LIQUEURS/IMPORTED BEER \$8.75

VQA OR ITALIAN WINE BY THE BOTTLE \$32.00 POP,

JUICE OR BOTTLED WATER \$2.50

INCLUSIVE OF HST MINIMUM \$400 BAR SPEND

DOMESTIC HOST BARS

4 HOUR CONSECUTIVE HOST BAR \$32.00 5 HOUR CONSECUTIVE HOST BAR \$38.75 6 HOUR CONSECUTIVE HOST BAR \$44.50 7 HOUR CONSECUTIVE HOST BAR \$53.25 *Dinner Wines Not Included with 4&5 Hour Bars

Bar Selections

ALL REQUIRD BAR STAFF, ICE MIX, SOFT DRINKS AND JUICES ALL PREMIUM BRANDS OF RYE (CANADIAN CLUB), RUM (BACARDI), VODKA (SMIRNOFF), GIN (BOMBAY SAPPHIRE), PEACH SCHNAPPS, SCOTCH (GRANTS) & BRANDY (DU JARDIN)

DOMESTIC ALES & LAGERS SUCH AS CANADIAN, COORS LIGHT, BUDWEISER, MGD, RICKARDS RED

FLAVOURING LIQUEURS INCLUDING RASPBERRY SOURPUSS, GREEN APPLE SOURPUSS, MELON LIQUEUR, BANANA LIQUEUR, CREAM DE CACAO

PELLER ESTASTES & ITALIAN WINE SELECTIONS AVAILABLE