

# Hamilton & Ancaster Holiday Packages



MARQUIS GARDENS

2024



# Package Inclusions

Floor Length Table  
Linens & Napkins  
in Assorted Colours  
White Chair Covers  
Holiday Centrepiece  
Table Numbers  
Microphone & Podium  
In-House Coordinator  
All Required Wait Staff  
Room Rental with a  
Minimum Number of  
Guests  
Parking

# Package Enhancements

## Food & Beverage

Charcuterie Station - \$17.50

Baked House-Made Pasta - \$7.50

Fruit Platter - \$40.00+ (per guest table)

Bowls of Salad - \$15.00+ (per guest table)

Sparkling Wine Toast - \$6.75

Unlimited Pop & Juice - \$3.75

Pricing is Per Person + HST

## Decor

Plain or Damask Chair Covers - \$5.00

Mahogany Chivari Chairs - \$5.50

Chair Sash - \$3.00

Tablecloth Overlays - \$10.00

Table Runner - \$10.00

Head Table Backdrop - Starting at \$700

Pricing is Per Enhancement + HST

DJ Services - 4 Hours - Starting at \$900

Minimum Guest Count Required to Avoid Room Rental Fee

Speak to your Events Specialist about Accommodations for Allergies &  
Dietary Concerns, and Religious Observations

All Pricing is Per Person + HST

# Silver Bells

## Buffet Lunch or Dinner

Lunch \$40.00 | Dinner \$43.00

### Appetizer - Choice of One

House Made Soup: Stracciatella | Minestrone |  
Butternut Squash | Oven Roasted Chicken Noodle

Marquis Salad: Organic Greens with Cherry  
Tomatoes & English Cucumber served with a Honey  
Balsamic Dressing

Leafless Greek Salad: Tomatoes, Cucumber, Feta &  
Olives in an Oregano Lemon Dressing

Winter Salad: Mixed Greens, Sliced Pears,  
Cranberries, Candied Pecans & Crumbled Goat  
Cheese with an Apple Cider Dressing

Classic Bruschetta: Diced Tomatoes, Onion, Garlic,  
Parsley & Olive Oil

### Pasta - Choice of One

Rigatoni | Penne | Tri-Coloured Fusilli | Bowtie

### Choice of Sauce

Tomato Basil | Rose | Alfredo | Prima Vera

# Silver Bells

## Buffet Lunch or Dinner

Lunch \$40.00 | Dinner \$43.00

### Main Entree - Choice of Two

Roasted Carved Chicken Supreme with Coq  
au Vin Sauce

Lightly Breaded & Baked Chicken Cutlets  
with Fresh Lemon

AAA Grill Iron Sirloin Filets au Jus

Glazed Virginia Ham with Glazed Pineapple

Grade "A" Turkey with All the Trimmings

Roast Pork Loin with a Port Wine Sauce

### Accompaniments - Choice of One

Roasted Rosemary Potatoes | Mashed  
Potatoes | Rice Pilaf

Served with Seasonal Vegetables

### Dessert - Choice of One

Dark Chocolate Mousse Cups

Warm Apple Crumble

Fresh Fruit Display

Assorted Dessert Bars

Coffee & Tea Station



# Winter Wonderland

## Four Course Lunch or Dinner

Lunch \$44.00 | Dinner \$48.50

### Appetizer - Choice of One

House Made Soup: Stracciatella | Cream of Broccoli |  
Minestrone | Butternut Squash | Oven Roasted  
Chicken Noodle

Marquis Salad: Organic Greens with Cherry  
Tomatoes & English Cucumber served with a Honey  
Balsamic Dressing

Leafless Greek Salad: Tomatoes, Cucumber, Feta &  
Olives in an Oregano Lemon Dressing

Winter Salad: Mixed Greens, Sliced Pears,  
Cranberries, Candied Pecans & Crumbled Goat  
Cheese with an Apple Cider Dressing

Traditional Antipasto: Prosciutto, Bocconcini, Melon,  
Roasted Red Pepper, Eggplant & Marinated  
Mushrooms

### Pasta - Choice of One

Rigatoni | Penne | Tri-Coloured Fusilli | Bowtie

### Choice of Sauce

Tomato Basil | Rose | Alfredo | Bolognese

# Winter Wonderland

## Four Course Lunch or Dinner

Lunch \$44.00 | Dinner \$48.50

### Main Entree - Choice of Two

Roasted Carved Chicken Supreme with a Grilled Onion Jus

Lightly Breaded & Baked Chicken Cutlets with Fresh Lemon

Chicken Laura Secord stuffed with Mozzarella & Ham topped with a Warm Cranberry Jus

AAA Grill Iron Sirloin Filets au Jus

Glazed Virginia Ham

Grade "A" Turkey with All the Trimmings

Roast Pork Loin with a Port Wine Sauce

### Accompaniments - Choice of One

Roasted Rosemary Potatoes | Mashed Potatoes | Rice Pilaf

Served with Seasonal Vegetables

### Dessert - Choice of One

Dark Chocolate Mousse Cups

Warm Apple Crumble

New York Style Cheesecake with Choice of Berry Sauce

Tiramisu

Coffee & Tea Station

# Jingle Bells

Buffet or Three Course Sit Down  
All-Inclusive Dinner  
\$90.00

Premium Bar Service for 6 Hours  
One Hour of Butler Passed Hors D'Oeuvres

Appetizer - Choice of One

Garden Salad | Caesar Salad | Classic Bruschetta | Winter Salad

Minestrone Soup | Oven Roasted Chicken Noodle Soup | Cream  
of Broccoli Soup | Butternut Squash Soup

Main Entree - Choice of One Individually or Two Family Style

Roasted & Carved Breast of Chicken with Coq au Vin Sauce  
Roast Pork Loin with a Port Wine Sauce  
Grade "A" Turkey with All the Trimmings  
Grilled AAA Sirloin Filets au Jus  
Salmon Jardinere

Accompaniments - Choice of One

Roasted Rosemary Potatoes  
Country Garlic Mashed  
Rice Pilaf

Served with Seasonal Vegetables



# Jingle Bells

Buffet or Three Course Sit Down

All-Inclusive Dinner

\$90.00

Dessert - Choice of One

Peach Melba Parfait  
Chocolate Mousse Cups  
Apple Crumble  
Trio of Sorbet

Coffee & Tea Service

6 Hour Premium Bar Service

All Required Bar Staff, Ice Mix, Soft Drinks & Juices

Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Bombay  
Sapphire Gin, Peach Schnapps, Grants Scotch & Du Jardin  
Brandy

Domestic Ales & Lagers including Canadian, Coors Light,  
Budweiser & MGD

Flavouring Liqueurs including Raspberry Sourpuss, Green  
Apple Sourpuss, Melon Liqueur, Banana Liqueur & Creme  
de Cacao

Peller Estates VQA Red & White Wine



# Hors D'Oeuvres

Butler-Passed Chef's Selection - \$10.00 per person for One Hour of Service

or Pick Your Favourites

Minimum Selection of Four  
\$2.50 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 Four  
\$3.50+ Each

Goat Cheese wrapped with Eggplant  
& Roasted Red Pepper  
Raspberry & Brie on Crostinis  
Chicken Satay Skewers  
Peppercorn Sirloin Beef Skewers  
Chicken Tender Bouchee  
Mini Yorkshire Pudding Sliced  
Sirloin Beef with Onions  
Calamari  
Hawaiian Coconut Shrimp

Can Only be Added to a Pre-Existing Package





# Bar Packages

## Cash & 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 - \$32.50

Pop, Juice & Bottled Water - \$3.75

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

## Bar Selections

All Required Bar Staff, Ice Mix, Soft Drinks & Juices

Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Bombay Sapphire Gin, Peach Schnapps, Grants Scotch & Du Jardin Brandy

Domestic Ales & Lagers including Canadian, Coors Light, Budweiser & MGD

Flavouring Liqueurs including Raspberry Sourpuss, Green Apple Sourpuss, Melon Liqueur, Banana Liqueur & Creme de Cacao

Peller Estates & Italian Wine Selections Available



Marquis Gardens Hamilton  
905.388.4411 | 1050 Rymal Road East,  
Hamilton, ON L8W 3N6

Marquis Gardens Grande Ancaster  
905.304.4416 | 1365 Sandhill Drive,  
Ancaster, ON L9G 4V5

Marquis Gardens Burlington Waterfront  
905.631.6011 | 2020 Lakeshore Rd,  
Burlington, ON L7R 4G8