

Hamilton & Ancaster Shower Packages



MARQUIS GARDENS

2024

Package Inclusions

Floor Length Table Linens & Napkins
in Assorted Colours
White Chair Covers
Table Numbers
Card Box
Microphone & Podium
Cake Knife & Server
Cake Cutting
Menu Customization
In-House Coordinator
All Required Wait Staff
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 - \$6.50

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

Afternoon Delight

\$38.50

Served Buffet Style

Domestic & Imported Cheese Display
Fresh Crudite 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 with Fresh Berries, Toasted
Pecans, Crumbled Goat Cheese in a Raspberry
Champagne Vinaigrette

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

Coffee & Tea Station

Mimosa Station - \$8.00 Per Person
Assorted Gourmet Juices | Fresh Berries | Sparkling
Wine

Bubbles & Brunch

\$43.50

Served Buffet Style

Assorted Muffins, Croissants, Danishes & 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, Peameal, or Canadian Strip Bacon

Lunch Items

Mimosa Salad with Organic Greens, Mandarin Oranges,

Shaved Almonds tossed in an Orange Mimosa Vinaigrette

Penne Pasta topped with a 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 - \$8.00 Per Person

Assorted Gourmet Juices | Fresh Berries | Sparkling Wine

Blushing Bride

\$48.50

3 Course Meal Served Individually

Appetizer - Choice of One

Marquis House Salad | Summer Sweet Salad | Mimosa Salad

Butternut Squash Soup | Potato Leek | Roasted Chicken Noodle

Traditional Italian Antipasto

Main Entree - Choice of One

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

Tuscan Chicken stuffed with Goat Cheese, Roasted Red Pepper & Fresh Basil topped with a Red Pepper & Artichoke Veloute

Chicken or Veal Parmigiana

Salmon Jardinere

Accompaniments - Choice of One

Mini Roasted Potatoes

Roasted Rosemary Red Skinned Potatoes

Country Garlic Mashed

Served with Fresh Seasonal Vegetables

Dessert - Choice of One

French Vanilla Crepe Baskets with Chocolate Mousse & Seasonal Berries

New York Style Cheesecake with Choice of Berry Sauce

Strawberry Ice Cream Parfait

Tiramisu

Coffee & Tea Service

Mimosa Station - \$8.00 Per Person

Assorted Gourmet Juices | Fresh Berries | Sparkling 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