

Hamilton & Ancaster Wedding Packages



2024

The Marquis Gardens

Marquis Gardens is named after the 'Marquis Diamond' - the most unique cut with the best brilliance of all shapes!

Our mission is to build a unique, personalized experience for our clients and guests, by adding a touch of brilliance!

Specializing in all-inclusive wedding packages, our Sales Team would be delighted to customize your menu and package to suit all your requirements. Our Events Team's attention to detail will ensure that your event will be a great success.



Package Inclusions

Onsite Bridal Suite with Powder Room
Floor Length Table Linens & Napkins in
Assorted Colours
White Chair Covers
Table Numbers
Microphone & Podium
Cake Knife & Server
Cake Cutting
Menu Customization
In-House Coordinator
All Required Bar & Wait Staff
Parking



The Marquis Gardens will create an unforgettable experience, provide exceptional service & prepare delectable culinary delights to bring your dream wedding to life, as you always imagined it.

Your wedding booking also comes with special pricing for: engagement parties, stags, bridal showers & more. Ask your coordinator for more details.



Hamilton

Our Hamilton location will provide you a beautiful banquet facility! As well as provide you a beautiful backdrop for your ceremony in our outdoor gazebo.

Marquis Gardens will provide all the expertise needed for your special event. Our attention to detail marks every aspect of our operation.

We offer complete professional catering and beverage services for all social and corporate events, accommodating 50-400 guests.



Ancaster

Our Ancaster location has been renovated throughout, and boasts an indoor chapel for your wedding ceremony and a picturesque gazebo and baby grand piano for photos on site.

Marquis Gardens Ancaster offers complete professional catering and beverage services for all social and corporate events, accommodating 50-300 guests.

Wedding Packages

HAMILTON & ANCASTER 2024

RUBY PACKAGE

Premium Beverage Service for 5 Hours
Niagara VQA Wine Service
One Hour of Passed Hors D'Oeuvres
Three Course Dinner
Late Night Table

FRIDAY- \$90
OFF-SEASON- \$100
SUNDAY -THURSDAY-\$85

SAPPHIRE PACKAGE

Premium Beverage Service for 7.5 Hours
Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres
Four Course Dinner
Late Night Table

FRIDAY- \$110
SATURDAY- \$125
SUNDAY- \$95

DIAMOND PACKAGE

Premium Beverage Service for 8 Hours
Niagara VQA Wine Service
One Hour Selection of Deluxe Hors D'Oeuvres
or Marquis Antipasto Station
Five Course Dinner
Candlelit Late Night Table

FRIDAY- \$125
SATURDAY- \$140
SUNDAY- \$110

SEAFOOD EXTRAVEGENZA

Premium Beverage Service for 8 Hours
Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres
Four Course Dinner
Seafood Late Night Table

FRIDAY- \$125
SATURDAY- \$140
SUNDAY- \$110

Friday Bar Packages are 7 Hours | Sunday Bar Packages are 6 Hours
Sunday Dates on a long weekend Follow Saturday Pricing
Room Minimums will Apply to Avoid Facility Rental
Pricing is Plus HST | No Additional Service Fee Added

Ruby Package

Premium Beverage Service for 5 Hours | Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres | Three Course Dinner | Late
Night Table

Menu

Chef's Selection of Hot & Cold Butler Passed
Hors D'Oeuvres

Appetizer - Choice of One

Garden Salad | Caesar Salad | Classic
Bruschetta
Minestrone | Oven Roasted Chicken Noodle |
Cream of Broccoli

Dessert - Choice of One

Peach Melba Parfait | Chocolate Mousse
Cups | Apple Crumble | Trio of Sorbet
Coffee & Tea Service

Late Night Buffet

Pizza Bianco, Rose & Supreme | Assorted
Dessert Squares
Complimentary Cake Cutting | Tea & Coffee
Station

Main Entree - Choice of One,
or Two Family-Style

Roasted & Carved Breast of
Chicken with a Lemon White
Wine Sauce

Roast Pork Loin with a Port
Wine Sauce

Grilled AAA Sirloin Filets au Jus
Salmon Jardinière

Accompaniments - Choice of One

Roasted Rosemary Potatoes
Country Garlic Mashed | Rice Pilaf

Served with Seasonal Vegetables



Sapphire Package

Premium Beverage Service for 7.5 Hours | Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres | Four Course Dinner | Late
Night Table

Menu

Chef's Selection of Hot & Cold
Butler Passed Hors D'Oeuvres

Appetizer - Choice of One
Garden Salad | Caesar Salad |
Leafless Greek Salad

Butternut Squash & Thyme |
Roasted Chicken Noodle |
Cream of Broccoli | Potato Leek

Traditional Italian Antipasto

Pasta - Choice of One
Penne | Bowtie | Fusilli | Tortellini
(Cheese or Meat)
House Made Tomato Basil |
Alfredo | Rose | Prima Vera

Dessert - Choice of One
New York Style Cheese Cake
topped with Blueberry,
Strawberry, or Mixed Berry
Sauce
White Chocolate Mousse
served in a Crepe Basket
garnished with Fresh Berries
Vanilla Ice Cream with a Warm
Chocolate Brownie
Molten Lava Chocolate Cake

Main Entrée - Choice of One
Chicken Dijonnaise topped with a
White Wine Dijon Sauce
Roasted Tuscan Chicken stuffed
with Goats Cheese, Roasted Red
Peppers & Basil
Roast Pork Loin stuffed with Apple
& Cranberry topped with a Port
Wine Sauce
Manhattan Style Centre Cut Alberta
Strip Loin topped with a
Peppercorn Sauce
AAA Deluxe Prime Rib au Jus

Accompaniments - Choice of One
Roasted Rosemary Potatoes |
Country Garlic Mashed |
Dauphinoise Potatoes | Basmati Rice

All Entrees Are Served with
Seasonal Vegetables

Late Night Buffet
Fresh Carved Fruit | Pizza Bianco,
Rose & Supreme | Assorted
Dessert Squares
Complimentary Cake Cutting | Tea &
Coffee Station

Diamond Package

Premium Beverage Service for 8 Hours | Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres or Marquis Antipasto
Station | Five Course Dinner | Late Night Table

Menu

Marquis Antipasto Station

or

Chef's Selection of Hot & Cold Butler
Passed Deluxe Hors D'Oeuvres

Appetizer - Choice of One

Choice of Antipasto Station Removes
Appetizer Course

Garden Salad | Caesar Salad |
Summer Sweet Salad

Butternut Squash & Thyme |
Stracciatella | Cream of Broccoli |
Potato Leek

Roasted Vegetable Terrine- Layers
of Panko Crusted Eggplant, Sliced
Tomato, Goats Cheese & Fresh
Basil

Traditional Italian Antipasto

Pasta - Choice of One

Heart Shaped Ravioli stuffed with
Spinach & Ricotta tossed in your
Choice of Sauce

Pinwheel Manicotti & Cannelloni with a
Tomato Basil Sauce

Butternut Squash Ravioli in a Butter
Sage Cream Sauce

Marquis Signature Seven Layer
Lasagna with a Bolognese Sauce

Main Entrée - Choice of One

Herb Crusted Breast of Chicken
Stuffed with Spinach & Cremini
Mushrooms with a White Wine
Veloute

Chicken Dijonnaise topped with a
White Wine Dijon Sauce

Roasted Chicken Supreme
stuffed with Prosciutto & Boursin
Cheese

AAA Carved Beef Tenderloin
with a Brandy Demi Glaze

AAA New York Style Striploin
with a Peppercorn Sauce

**Accompaniments - Choice of
Two**

Roasted Rosemary Potatoes |

Country Garlic Mashed |

Dauphinoise Potatoes

Basmati Rice | Twice Baked
Potato

Grilled Vegetables | Steamed
Broccoli, Cauliflower & Carrots |

Vegetable Bundle of
Sugar Snap Peas, Baby Corn &
Red Peppers

Diamond Package

French Served
Selections - Choice of
One
Lightly Breaded Chicken
Picatta with Fresh Lemon |
AAA Grilled Sirloin Filets au
Jus
Panko Crusted Tilapia with
a Tomato & Fennel
Concassed

Dessert - Choice of
One
Traditional Tiramisu
Molten Lava Chocolate
Cake
White Chocolate Mousse
served in a Vanilla Crepe
Basket garnished with
Fresh Berries
Apple Blossom

Late Night Table
Fresh Carved Fruit | Pizza Bianco, Rose &
Supreme, Complimentary Cake Cutting
Tea & Coffee Station

Choice of One Savory Item
Poutine | Fresh Cheese Curds |
Housemade Gravy
Mac n Cheese | Elbow Macaroni | Cheese
Sauce
Breaded Chicken Tenders with a Variety
of Sauces
Homemade Mini Burger | Beef Burgers |
Fresh Buns

Choice of One Sweet item
Freshly Baked Cookies
European Pastries
Assorted Tarts & Squares



Seafood Extravaganza

Premium Beverage Service for 8 Hours | Niagara VQA Wine Service
One Hour of Butler Passed Hors D'Oeuvres | Four Course Dinner | Seafood
Late Night Table

Menu

Chef's Selection of Hot & Cold Butler
Passed Hors D'Oeuvres

Appetizer - Choice of One
Garden Salad | Caesar Salad |
Summer Sweet Salad

Caldo Verde | Canja | Legumes |
Butternut Squash & Thyme | Cream
of Broccoli

Traditional Italian Antipasto

Fish Course

Breaded Diver Sole Filets with
Breaded Shrimp
served with Portuguese Style Rice
topped with Lemon Wedges &
Black Olives

Served with Bowls of House Salad
tossed in a Honey Balsamic
Vinaigrette

Main Entrée - Choice of One
Herb Crusted Breast of Chicken
stuffed with Spinach & Cremini
Mushrooms
topped with an Artichoke Cream
Sauce
Chicken Cordon Bleu topped with a
White Wine Veloute
Roast Pork Loin Stuffed with Apple
& Cranberry topped with a Port
Wine Sauce
Alberta AAA Prime Rib Au Jus
AAA Roasted & Carved Manhattan
Striploin with a Brandy Demi Glaze

**Accompaniments - Choice of
Two**
Roasted Rosemary Potatoes |
Country Garlic Mashed | Dauphinoise
Potatoes
Basmati Rice | Twice Baked Potato
Grilled Vegetables | Steamed
Broccoli, Cauliflower & Carrots |
Vegetable Bundle
Sugar Snap Peas, Baby Corn & Red
Peppers

Seafood Extravaganza

Dessert - Choice of
One

Tartufo

White Chocolate Mousse
served in a Vanilla Crepe
Basket

garnished with Fresh
Berries

Molten Lava Chocolate
Cake

Tiramisu

New York Style

Cheesecake with Choice
of Berry Sauce

Seafood Late Night

Fresh Carved Fruit | Pizza

Bianco, Rose & Supreme

European Pastries

Complimentary Cake

Cutting

Tea & Coffee Station

Dungeness Crab |

Portuguese Style Shrimp

Piquante

Codfish Rolls (Bacalhau) |

Mussels Marinara



Bar Package

Included in All Wedding Packages

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

Canadian Club, Bacardi, Smirnoff, Bombay Sapphire, Peach Schnapps, Grants Scotch & Du Jardin Brandy

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

Raspberry Sourpuss, Green Apple, Melon Liqueur, Banana Liqueur, Crème De Cacao

VQA House Wine

Peller Family Reserve Chardonnay
Peller Family Reserve Sauvignon Blanc
Peller Family Reserve Merlot

Deluxe Bar

\$15.00 + HST Per Person

Includes All Items Listed in Bar Package
Plus All Additional Items Listed Below

Imported Beers- Choice of Two:
Corona, Heineken or Stella

Crown Royal, Captain Morgan Spiced Rum,
Ketel One or Finlandia Vodka,

Johnny Walker Black Label Scotch, Malibu Rum,

Jack Daniels or Forty Creek Whisky,

Baileys, Sambuca, Grand Marnier, Cognac,

Disaronno Amaretto & Flavoured Smirnoff

Upgraded Wine Selections

Wayne Gretzky Merlot

Wayne Gretzky Pinot Grigio



Ceremony

Indoor Chapel

Marquis Ancaster
\$850.00

Outdoor Gazebo

Marquis Hamilton
\$850.00

Waterfront Patio

Marquis Burlington
\$1500.00

Same Room Ceremony \$500.00

Ceremony
includes
chairs set
theater style
and signing
table.



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