

Hamilton & Ancaster Holiday Packages

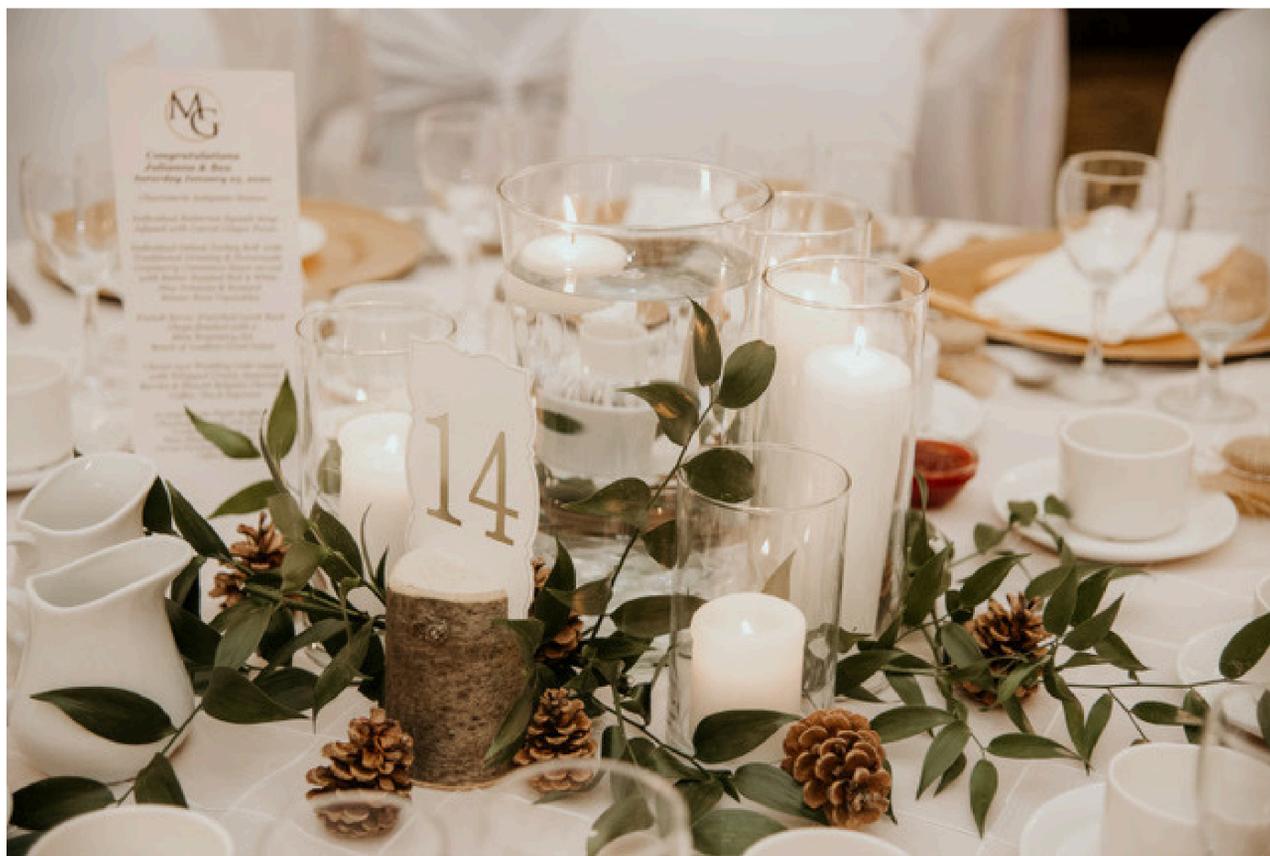


MARQUIS GARDENS

2025

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
Parking



Packages Starting at \$40. Please Inquire for Pricing & Availability.

Venue Charges May Apply Based on Minimum Guarantees and Date Premiums.

Silver Bells

Buffet Lunch or Dinner

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, 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

Continued

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
Ham with Glazed Pineapple
Grade "A" Turkey with All the Trimmings
Roast Pork Loin with a Port Wine Sauce

Accompaniments - Choice of One

Oven Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes
Vegetable 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

Three Course Lunch or Dinner

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, Cranberries, Candied
Pecans & Crumbled Goat Cheese with an Apple
Cider Dressing

OR

Pasta - Choice of One

Rigatoni | Penne | Tri-Coloured Fusilli | Bowtie

Choice of Sauce

Tomato Basil | Rose | Alfredo | Bolognese

Winter Wonderland

Three Course Lunch or Dinner
Continued

Main Entree - Choice of Two Served Family Style

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

Ham with Glazed Pineapple

Grade "A" Turkey with All the Trimmings

Roast Pork Loin with a Port Wine Sauce

Accompaniments - Choice of One

Oven Roasted Rosemary Potatoes

Country Garlic Mashed Potatoes

Vegetable 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

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

Appetizer - Choice of One

Individually Served Options

Garden Salad | Caesar Salad | Classic Bruschetta | Winter Salad

French-Served Options

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

Oven Roasted Rosemary Potatoes
Country Garlic Mashed
Vegetable Rice Pilaf

Served with Seasonal Vegetables

Jingle Bells

Buffet or Three Course Sit Down All-
Inclusive Dinner
Continued

Dessert - Choice of One

Peach Melba Parfait
Chocolate Mousse Cups
Apple Crumble
Trio of Sorbet

Coffee & Tea Service

Bar Service Inclusions

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
Pre-Set Wine on the Tables During Dinner Service

Bar Packages

Cash or 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 VQA Red & White Wine

Bars Can Only be Added to a Pre-Existing Package

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