

Hamilton & Ancaster Special Events 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
4 Hour Room Rental
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

Brilliance Buffet

\$43.00

Served Buffet Style

Freshly Baked Organic Rolls with Churned Butter

Salad - Choice of One

Rigatoni | Penne | Tri-Coloured Fusilli | Bowtie

Choice of Sauce

Tomato Basil | Rose | Alfredo | Prima Vera

Main Entree - Choice of Two

Roasted & Carved Boneless Breast of Chicken Supreme

Choice of Sauce

Roasted Pepper Veloute | Lemon White Wine | Mushroom Cream

Roasted Rosemary Chicken topped with a Grilled Onion Jus
Lightly Breaded & Baked Chicken Cutlets with Fresh Lemon

AAA Grill Iron Sirloin Filets au Jus

Basa Filet garnished with a Tomato, Onion, Garlic & Black Olive
Concasse

Accompaniments - Choice of One

Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes
Vegetable Rice Pilaf

Served with Seasonal Vegetables

Dessert - Choice of One, Served on Buffet

Chocolate Mousse Cups
Peach Melba Parfait
Apple Crumble
Assorted Tarts & Squares

Coffee & Tea Station

3 Course Sit-Down

\$45.00

Served Individually

Freshly Baked Organic Rolls with Churned Butter

Appetizer - Choice of One

Marquis House Salad | Leafless Greek Salad | Caesar Salad

Roasted Chicken Noodle Soup | Minestrone | Butternut Squash

Main Entree - Choice of One

Oven Roasted & Carved Boneless Breast of Chicken Supreme
Herb Crusted Breast of Chicken Supreme

Choice of Sauce

Roasted Pepper Veloute | Lemon White Wine | Mushroom Cream

Boneless Roast Pork Loin Glazed topped with a Demi-Glaze with Sauteed
Mushrooms

Chicken Parmigiana

AAA Grill Iron Sirloin Filets au Jus

Accompaniments - Choice of One

Roasted Rosemary Potatoes

Mashed Potatoes

Rice Pilaf

Served with Seasonal Vegetables

Dessert - Choice of One

Assorted Pastries & Dessert Bars

Strawberry Ice Cream Parfait

Warm Apple Crumble

Tiramisu

Coffee & Tea Service

4-Course Sit Down

\$48.50

Served Individually

Freshly Baked Organic Rolls with Churned Butter

Appetizer - Choice of One

Marquis House Salad | Leafless Greek Salad | Mimosa Salad

Traditional Italian Antipasto

Stracciatella | Cream of Broccoli | Butternut Squash | Potato Leek

Pasta Course - Choice of One

Cheese or Meat Tortellini or Ravioli | Fusilli | Penne | Bowtie

Choice of Sauce

Tomato Basil | Bolognese | Rose | Alfredo | Prima Vera

Main Entree - Choice of One Individually or Two Family Style

Oven Roasted & Carved Boneless Breast of Chicken Supreme
Herb Crusted Breast of Chicken Supreme

Choice of Sauce

Roasted Pepper Veloute | Lemon White Wine | Mushroom Cream | Coq au Vin
| Lemon Caper Sauce

Veal or Chicken Parmigiana
AAA Grill Iron Sirloin Filets au Jus
Salmon Jardinere

Accompaniments - Choice of One

Roasted Rosemary Potatoes
Mashed Potatoes
Rice Pilaf

Served with Seasonal Vegetables

Dessert - Choice of One

White Chocolate Mousse Cups
Warm Apple Blossom
Tiramisu

New York Style Cheesecake with Blueberry, Strawberry or Raspberry Sauce

Coffee & Tea Service

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

Cocktail Style

\$44.00

Upon Guest Arrival
Marquis Charcuterie Display

An Assortment of Cured Meats | Domestic & Imported Cheeses | Marinated Mushrooms & Roasted Bell Peppers | Grilled Eggplant | Artichoke Hearts | Black & Green Olives | Fresh Cut Crudites | Caprese Skewers | Prosciutto Wrapped Melon | Assorted Crackers | House Made Breads | Pizza Bianco | Pizza Supreme | Pizza Rose

Throughout the Event

One Hour of Passed Hors D'Oeuvres - Choice of Five

Vegetarian Spring Rolls
Shrimp
Sweet BBQ Mini Meatballs
Deep Fried Pickle Spears
Vegetable Samosas
Calamari
Breaded Zucchini Spears
Mini Sausage Rolls
Spanakopita
Coconut Shrimp

Dessert Station

Assorted Deluxe Mini Dessert Bars & Squares
Fresh Fruit Display

Coffee & Tea

Food Station Add-Ons

Mac & Cheese Station with Elbow Macaroni & Melted Cheese - \$3.50
Poutine Station with Fries, House Made Gravy & Fresh Cheese Curds - \$4.00
Chicken Tenders Station with Assorted Sauces - \$5.00
Beef Slider Station with Sliders, Brioche Buns & Condiments - \$6.00
Mexi-Cali Station with Tri-Coloured Nachos, Taco Shells, Seasoned Chicken & Beef & Assorted Condiments - \$6.00

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