

# Hamilton & Ancaster Wedding Packages



2025/2026

# Package Inclusions

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.



# Wedding Packages

Starting at \$90

## THE RUBY

Premium Beverage & Venue Service for 6 Hours  
Peller Estates Wine Service  
One Hour of Passed Hors D'Oeuvres  
Three Course Dinner  
Late Night Table

## THE SAPPHIRE

Premium Beverage & Venue Service for 7.5 Hours  
Peller Estates Wine Service  
One Hour of Butler Passed Hors D'Oeuvres  
Four Course Dinner  
Late Night Table

## THE DIAMOND

Premium Beverage & Venue Service for 8 Hours  
Peller Estates Wine Service  
One Hour Selection of Deluxe Hors D'Oeuvres  
or Marquis Charcuterie Display  
Five Course Dinner  
Candlelit Late Night Table

## THE SEAFOOD

Premium Beverage & Venue Service for 8 Hours  
Peller Estates Wine Service  
One Hour of Butler Passed Hors D'Oeuvres  
Four Course Dinner  
Seafood Late Night Table

Friday Bar Packages are 7 Hours. Applicable to Sapphire, Diamond & Seafood Packages | Sunday Bar Packages are 6 Hours. Applicable to All Wedding Packages  
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

# The Ruby Menu

Cocktail Hour

Chef's Selection of Butler Passed Hors D'Oeuvres

Appetizer  
Choice of One

Individually Served Selections

Marquis Garden Salad  
Gourmet Caesar Salad  
Classic Bruschetta

French Served Selections

Hearty Minestrone Soup  
Oven Roasted Chicken Noodle Soup  
Cream of Broccoli Soup

Main Entree

Choice of One Served Individually, or Two Served 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  
Basa Filets with a Tomato, Black Olive & Garlic Concasse

Accompaniments  
Choice of One

Rustic Roasted Rosemary Potatoes  
Country Garlic Mashed Potatoes  
Rice Pilaf

All Entrees are Served with Seasonal Vegetables

Dessert  
Choice of One

Peach Melba Parfait  
Chocolate Mousse Cups  
Warm Apple Crumble  
Trio of Sorbet

Late Night Buffet

Stone Baked Pizza Bianco, Rose & Supreme  
An Assortment of Dessert Squares  
Complimentary Cake Cutting  
Coffee & Tea Station

# The Sapphire Menu

## Cocktail Hour

Signature Butler Passed Hors D'Oeuvres

## Appetizer

Choice of One

## Individually Served Selections

Marquis Garden Salad served in a Cucumber Bowl

Gourmet Caesar Salad

Leafless Greek Salad

Traditional Italian Antipasto

## French Served Selections

Butternut Squash & Thyme Soup

Oven Roasted Chicken Noodle Soup

Cream of Broccoli Soup

Potato Leek Soup

## Pasta

Choice of One, Served Family Style

Penne, Bowtie, Tri-Coloured Fusilli, Cheese or Meat Tortellini

## Housemade Sauce

Choice of One

Tomato Basil, Alfredo, Rose or Prima Vera

## Main Entree

Choice of One, Served Individually

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

Salmon Jardiniere

## Accompaniments

Choice of One

Rustic Roasted Rosemary Potatoes

Country Garlic Mashed Potatoes

Dauphinoise Potatoes

Rice Pilaf

All Entrees are Served with Seasonal Vegetables

# The Sapphire Menu Continued

## Dessert

Choice of One, Served Individually

New York Style Cheesecake topped with Your Choice of Berry Sauce

Warm Chocolate Brownie topped with French Vanilla Ice Cream

Molten Lava Chocolate Cake

Warm Apple Blossom

Strawberry Ice Cream Parfait

## Late Night Buffet

Fresh Carved Fruit

Stone Baked Pizza Bianco, Rose & Supreme

An Assortment of Dessert Squares & Pastries

Complimentary Cake Cutting

Coffee & Tea Station



# The Diamond Menu

## Cocktail Hour

Marquis Signature Charcuterie Display  
or  
Deluxe Butler Passed Hors D'Oeuvres

## Appetizer Choice of One

### A la Carte Selections

Marquis Garden Salad  
Gourmet Caesar Salad  
Summer Sweet Salad  
Roasted Vegetable Terrine - Layers of Panko Crusted  
Eggplant, Sliced Tomato, Goats Cheese & Fresh Basil  
Traditional Italian Antipasto

### French Served Selections

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

\*Choice of Charcuterie Station Removes Appetizer Course\*

## Pasta

### Choice of One, Served a la Carte

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 Entree

### Choice of One, Served a la Carte

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  
topped with a Lemon Butter Jus  
AAA Carved Beef Tenderloin with a Brandy Demi Glaze  
AAA New York Style Striploin with a Peppercorn Sauce

### 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 Concasse

# The Diamond Menu Continued

## Accompaniments Choice of Two

Rustic Roasted Rosemary Potatoes  
Country Garlic Mashed Potatoes  
Dauphinoise Potatoes  
Rice Pilaf  
Twice Baked Potato  
Fresh Grilled Vegetables  
Steamed Broccoli, Cauliflower & Carrots  
Fresh Steamed & Speared Vegetable Bundle  
Sugar Snap Peas, Baby Corn & Red Peppers

## Dessert Choice of One, Served a la Carte

Ice Cream Filled Crepes  
Traditional Tiramisu  
Molten Lava Chocolate Cake  
White Chocolate Mousse served in a Vanilla Crepe Basket  
garnished with Fresh Berries  
Warm Apple Blossom

## Late Night Buffet

Fresh Carved Fruit  
Stone Baked Pizza Bianco, Rose & Supreme  
Complimentary Cake Cutting  
Coffee & Tea Station

## Choice of One Savory Item

Poutine with Fresh Cheese Curds & Housemade Gravy  
Homestyle Mac n Cheese  
Breaded Chicken Tenders with a Variety of Dipping Sauces  
Homemade Sirloin Sliders with Hot Horseradish & Crispy Onions

## Choice of One Sweet item

Freshly Baked Cookies  
An Assortment of European Pastries  
Assorted Tarts & Squares



# The Seafood Menu

## Cocktail Hour

Premium Butler Passed Hors D'Oeuvres

## Appetizer Choice of One

### A la Carte Selections

Marquis Garden Salad  
Gourmet Caesar Salad  
Summer Sweet Salad  
Traditional Italian Antipasto

### French Served Selections

Caldo Verde Soup  
Canja Soup  
Legume Soup  
Butternut Squash & Thyme Soup  
Cream of Broccoli Soup

### Fish Course

#### Served Family Style

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

### Main Entree

#### Choice of One, Served a la Carte

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

# The Seafood Menu Continued

## Accompaniments

Choice of Two

Rustic Roasted Rosemary Potatoes

Country Garlic Mashed Potatoes

Dauphinoise Potatoes

Twice Baked Potato

Fresh Grilled Vegetables

Steamed Broccoli, Cauliflower & Carrots

Fresh Steamed & Speared Vegetable Bundle

Sugar Snap Peas, Baby Corn & Red Peppers

## Dessert

Choice of One, Served a la Carte

Ice Cream Filled Crepes

White Chocolate Mousse served in a Vanilla Crepe Basket

garnished with Fresh Berries

Molten Lava Chocolate Cake

Tiramisu

New York Style Cheesecake with Your Choice of Berry Sauce

## Seafood Late Night Buffet

Fresh Carved Fruit

Stone Baked Pizza Bianco, Rose & Supreme

An Assortment of 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 Rye, Bacardi Rum, Smirnoff Vodka, Bombay  
Sapphire Gin, 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 Sauvignon Blanc  
Peller Family Reserve Merlot

## Deluxe Bar

\$16.50 + 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

Vizzy Coolers in Assorted Flavours

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