

# Hamilton & Ancaster Holiday Packages



MARQUIS GARDENS

2026

# 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

# 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

Host, Cash and Consumption Bar Packages Available, Please See Your Sales Consultant for More Information

## Bar Selections

### Liquor

Canadian Club Rye, Bacardi Rum, Smirnoff Vodka, Bombay Sapphire Gin, Peach Schnapps, Grants Scotch, Du Jardin Brandy

### Flavouring Liqueurs

Raspberry Sourpuss, Green Apple Sourpuss, Melon Liqueur, Banana Liqueur, Creme de Cacao

### Domestic Ales & Lagers

Canadian, Coors Light, Budweiser, MGD & Rickard's Red

### Imported Beer

Heineken, Stella, Corona

### Wine

Peller Estates VQA Merlot & Sauvignon Blanc

Bars Can Only be Added to Pre-Existing Packages

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