

# Hamilton & Ancaster Special Event Packages



MARQUIS GARDENS

2026

# Package Inclusions

Floor Length Table Linens & Napkins  
in Assorted Colours  
White Chair Covers  
Table Numbers  
Card Box  
Microphone & Podium  
Menu Customization  
In-House Coordinator  
All Required Wait Staff



All-Inclusive Packages Starting at \$45.  
Please Inquire for Pricing and Availability.

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

# Brilliance Buffet

Freshly Baked Organic Rolls with Churned Butter

Salad - Choice of One

Marquis House Salad / Leafless Greek Salad / Red Skin Potato Salad

Pasta - 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

Roast Centre-Cut Pork Loin with a Port Wine Jus

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

Apple Crumble

Assorted Tarts & Squares

Coffee & Tea Station

# 3 Course Sit-Down

Freshly Baked Organic Rolls with Churned Butter

Appetizer - Choice of One

Individually Served Options

Marquis House Salad / Leafless Greek Salad / Caesar Salad

French-Served Options

Roasted Chicken Noodle Soup / Minestrone / Butternut Squash

Main Entree - Choice of One

Served Individually

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 and Sauteed Mushrooms

Chicken Parmigiana

AAA Grill Iron Sirloin Filets au Jus

Accompaniments - Choice of One

Oven Roasted Rosemary Potatoes

Country Garlic Mashed Potatoes

Rice Pilaf

Served with Seasonal Vegetables

Dessert - Choice of One

Platter-Style Option

Assorted Pastries & Dessert Bars

Individually Served Options

Strawberry Ice Cream Parfait

Warm Apple Crumble

Tiramisu

Coffee & Tea Service

# 4 Course Sit-Down

Freshly Baked Organic Rolls with Churned Butter

Appetizer - Choice of One

Individually Served Options

Marquis House Salad / Leafless Greek Salad / Mimosa Salad

Platter-Style Option

Marquis Signature Antipasto with Salami, Cappelletti, Celery & Carrot Sticks,  
Black & Green Olives, Pickles, Cubed Cheese

French-Served Options

Stracciatella / Cream of Broccoli / Butternut Squash / Potato Leek

Pasta Course - Choice of One  
Served Family Style

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

Choice of Sauce

Tomato Basil / 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 Butter Caper Sauce

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

Accompaniments - Choice of One

Oven Roasted Rosemary Potatoes  
Country Garlic Mashed Potatoes  
Vegetable Rice Pilaf

Served with Seasonal Vegetables

Dessert - Choice of One

White Chocolate Mousse Cups  
Warm Apple Blossom  
Tiramisu  
New York Style Cheesecake with  
Warm Blueberry or Strawberry Sauce and Fresh Whipped Cream

Coffee & Tea Service

# Bubbles & Brunch

Served Buffet Style

Assorted Muffins, Croissants, Danishes & Breakfast Breads

Buttermilk 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

**Add a Mimosa Station for \$8.00 Per Person**

Assorted Gourmet Juices, Fresh Berries & Sparkling Wine

# Cocktail Style

## 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 / Assorted Crackers / House Made Breads / Pizza Bianco, Rose & Supreme

## 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

# 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