



MARQUIS GARDENS BANQUET AND CONVENTION CENTRE
HAMILTON | ANCASTER | BURLINGTON WATERFRONT

INCLUDED IN EVERY EVENTS PACKAGE

FLOOR LENGTH LINEN TABLECLOTHS
LINEN NAPKINS
HOLIDAY CENTERPIECE
TABLE NUMBERS
MICROPHONE & PODIUM
ROOM RENTAL WITH A MINIMUM NUMBER OF GUESTS

PACKAGE ENHANCEMENTS

Enhancements Can Only Be Added to Events Packages

FOOD & BEVERAGE

Charcuterie Station \$15.00
Boiled Pasta \$4.00
Baked House Made Pasta \$7.50
Fruit Platter \$35.00+ (*per guest table*)
Bowls of Salad \$12.50+ (*per guest table*)
Unlimited Pop & Juice \$3.00
Add Late Night Buffet: Assorted Pizzas, Dessert
Squares & Fruit \$8.50

Pricing is Per Person Plus HST

DECOR

Plain or Damask Chair Covers \$3.00
Mahogany Chivari Chairs \$5.50
Chair Sash \$3.00
Upgraded Linen Tablecloths \$10-\$40
Tablecloth Overlays \$10.00
Table Runner \$10.00

Pricing is Per Enhancement Plus HST

DJ Services 4 Hours Starting at \$900+

*Burlington Waterfront *\$1250 Facility Fee*

Minimum Guest Count Required To Avoid Room Rental in Hamilton & Ancaster

Speak to Your Events Specialist About Accommodations For Allergies, Dietary Concerns & Religious Observations

Lunch Service to Begin No Later Than 1:00pm

Silver Bells

BUFFET LUNCH OR DINNER

HAMILTON | ANCASTER LUNCH \$39.50 | DINNER \$43.00

BURLINGTON LUNCH \$43.00 | DINNER \$48.00

Appetizer- Choice of One

HOUSE MADE SOUP- STRACCIATELLA | MINISTRONE | 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, CUCUMBERS, FETA & OLIVES IN A OREGANO LEMON DRESSING

WINTER SALAD- MIXED GREENS, SLICED PEARS, CRANBERRIES, CANDIED PECANS AND CRUMBLD GOATS CHEESE WITH A 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

Main Entrée - Choice of Two

ROASTED CARVED SUPREME OF CHICKEN WITH A COQ AU VIN SAUCE
LIGHTLY BREADED & BAKED CHICKEN CUTLETS WITH FRESH LEMON

AAA GRILL IRON SIRLOIN FILETS AU JUS

GLAZED VIRGINIA HAM WITH GLAZED PINEAPPLE

GRADE "A" TURKEY WITH ALL THE TRIMMINGS

ROAST PORKLOIN WITH A PORT WINE SAUCE

Accompaniments - Choice of One

ROASTED ROSEMARY POTATOES | MASHED POTATOES | RICE PILAF
SERVED WITH SEASONAL VEGETABLES

Desserts- Choice of One

DARK CHOCOLATE MOUSSE CUPS

WARM APPLE CRUMBLE

FRESH FRUIT DISPLAY

ASSORTED DESSERT BARS

TEA & COFFEE STATION

Winter Wonderland

FOUR COURSE LUNCH OR DINNER

HAMILTON | ANCASTER LUNCH \$44.00 | DINNER \$48.50

BURLINGTON LUNCH \$48.50 | DINNER \$54.00

Appetizer- Choice of One

HOUSE MADE SOUP- STRACCIATELLA | CREAM OF BROCCOLI | MINISTRONE
OVEN ROASTED CHICKEN NOODLE | BUTTERNUT SQUASH

MARQUIS SALAD- ORGANIC GREENS WITH CHERRY TOMATOES & ENGLISH
CUCUMBER SERVED WITH A HONEY BALSAMIC DRESSING

LEAFLESS GREEK SALAD- TOMATOES, CUCUMBERS, FETA & OLIVES IN A
OREGANO LEMON DRESSING

WINTER SALAD- MIXED GREENS, SLICED PEARS, CRANBERRIES, CANDIED
PECANS AND CRUMBLD GOATS CHEESE WITH A APPLE CIDER DRESSING

TRADITIONAL ANTIPASTO - PROSCUITTO, BOCCONCINI, MELON, ROASTED
RED PEPPER, EGGPLANT & MARINATED MUSHROOMS

Pasta- Choice of One

RIGATONI | PENNE | TRI COLOURED FUSILLI | BOWTIE

CHOICE OF SAUCE

TOMATO BASIL | BOLOGNESE | ROSE | ALFREDO

Main Entrée - Choice of Two

ROASTED CARVED SUPREME OF CHICKEN WITH A GRILLED ONION JUS
LIGHTLY BREADED & BAKED CHICKEN CUTLETS WITH FRESH LEMON
CHICKEN LAURA SECOND STUFFED WITH MOZZARELLA AND HAM
TOPPED WITH A WARM CRANBERRY JUS

AAA GRILL IRON SIRLOIN FILETS AU JUS

GLAZED VIRGINIA HAM

GRADE "A" TURKEY WITH ALL THE TRIMMINGS

ROAST PORKLOIN WITH A PORT WINE SAUCE

Accompaniments - Choice of One

ROASTED ROSEMARY POTATOES | MASHED POTATOES | RICE PILAF
SERVED WITH SEASONAL VEGETABLES

Desserts- Choice of One

DARK CHOCOLATE MOUSSE CUPS

WARM APPLE CRUMBLE

NY STYLE CHEESECAKE WITH CHOICE OF BERRY SAUCE

TIRAMISU

TEA & COFFEE STATION

Jingle Bells

BUFFET OR THREE COURSE SIT DOWN ALL INCLUSIVE DINNER

HAMILTON | ANCASTER \$90.00 | BURLINGTON \$115.00

**PREMIUM BAR SERVICE FOR 6 HOURS
ONE HOUR OF BUTLER PASSED HORS D'OEUVRES | BUFFET OR 3 COURSE SIT DOWN**

The Menu

CHEFS SELECTION OF HOT & COLD BUTLER PASSED HORS D'OEUVRES

Appetizer

(Choice of One)

GARDEN SALAD | CAESAR SALAD | CLASSIC BRUSCHETTA | WINTER SALAD
MINISTRONE | OVEN ROASTED CHICKEN NOODLE | CREAM OF BROCCOLI | BUTTERNUT SQUASH

Main Entrée

(Choice of One Individually or Two Family Style)

ROASTED & CARVED BREAST OF CHICKEN WITH A 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 JARDINIÈRE

Accompaniments

(Choice of One)

ROASTED ROSEMARY POTATOES
COUNTRY GARLIC MASHED | RICE PILAF
SERVED WITH SEASONAL VEGETABLES

Dessert

(Choice of One)

PEACH MELBA PARFAIT | CHOCOLATE MOUSSE CUPS
APPLE CRUMBLE | TRIO OF SORBET
COFFEE & TEA SERVICE

6 Hour Premium Beverage Service

ALL REQUIRD BAR STAFF, ICE MIX, SOFT DRINKS AND JUICES

ALL PREMIUM BRANDS OF RYE (CANADIAN CLUB), RUM (BACARDI), VODKA (SMIRNOFF), GIN
(BOMBAY SAPPHIRE), PEACH SCHNAPPS, SCOTCH (GRANTS) & BRANDY (DU JARDIN)

DOMESTIC ALES & LAGERS SUCH AS CANADIAN, COORS LIGHT, BUDWEISER, MGD, RICKARDS RED

FLAVOURING LIQUEURS INCLUDING RASPBERRY SOURPUSS, GREEN APPLE SOURPUSS, MELON
LIQUEUR, BANANA LIQUEUR, CREAM DE CACAO

PELLER ESTASTES VQA RED & WHITE WINE



HORS D'OEUVRES

Passed for One Hour Upon Guest Arrival

Butler Passed Chefs Selection

\$8.50pp

or

Pick & Choose Your Favorites

Minimum Selection of 4

\$2.25 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

\$3.00+ each

Goats Cheese Wrapped with
Eggplant & Roasted Red Pepper

Raspberry & Brie On Crostini's

Chicken Satay Skewers

Peppercorn Sirloin Beef Skewers

Chicken Tender Bouchee

Mini York Shire Pudding Sliced

Sirloin Beef With Onions

Calamari

Hawaiian Coconut Shrimp

****Can Only Be Added to a Pre Existing Package***

*Let Us Be Apart Of All Your Celebration
Needs. Whether You're Hosting A Milestone
Event, A Fundraiser Gala, A Religious
Celebration, A Quinceanera or Social Event
We Have Various Room Options and
Package Selections For All Your Needs!!*

Bar Packages

HAMILTON & ANCASTER

CASH BAR & 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 \$30.00

POP, JUICE OR BOTTLED WATER \$2.50

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*

BURLINGTON

CASH BAR & CONSUMPTION BAR

DOMESTIC BOTTLED BEER \$7.75

MIXED DRINKS/WINE BY THE GLASS \$7.75

LIQUEURS/IMPORTED BEER \$8.75

VQA OR ITALIAN WINE BY THE BOTTLE \$32.00

POP, JUICE OR BOTTLED WATER \$2.50

INCLUSIVE OF HST
MINIMUM \$400 BAR SPEND

DOMESTIC HOST BARS

4 HOUR CONSECUTIVE HOST BAR \$32.00

5 HOUR CONSECUTIVE HOST BAR \$38.75

6 HOUR CONSECUTIVE HOST BAR \$44.50

7 HOUR CONSECUTIVE HOST BAR \$53.25

**Dinner Wines Not Included with 4&5 Hour Bars*

Bar Selections

ALL REQUIRE BAR STAFF, ICE MIX, SOFT DRINKS AND JUICES

ALL PREMIUM BRANDS OF RYE (CANADIAN CLUB), RUM (BACARDI), VODKA (SMIRNOFF),
GIN (BOMBAY SAPPHIRE), PEACH SCHNAPPS, SCOTCH (GRANTS) & BRANDY (DU JARDIN)

DOMESTIC ALES & LAGERS SUCH AS CANADIAN, COORS LIGHT, BUDWEISER, MGD,
RICKARDS RED

FLAVOURING LIQUEURS INCLUDING RASPBERRY SOURPUSS, GREEN APPLE SOURPUSS,
MELON LIQUEUR, BANANA LIQUEUR, CREAM DE CACAO

PELLER ESTASTES & ITALIAN WINE SELECTIONS AVAILABLE