Our Mission: To build a unique, personalized experience for each client and guest, by adding a touch of brilliance!
Weddings and events have been reimagined and reinvented to fit into our new normal. We've developed turn-key, boutique wedding packages working within regional COVID-19 Compliance Guidelines that allow couples to say "I do" in our beautiful, spacious, modern venues safely and responsibly. We've made menu changes, created physically distanced room layouts, upgraded our already strict sanitization protocols and more. Micro wedding packages are intimate and elegant, unique and memorable. Enjoy every aspect of your wedding day, knowing your guests are in a safe and responsible environment.

Doing Our Part

- Carefully designed menus to provide safe & smart options for your event
- Limited capacities & physically distanced room set ups following all regional protocols
- Hand sanitizer stations throughout the lobby and at all entrances & exits
- Staff trained on enhanced hygiene and sanitization measures
- Thorough cleaning and frequent disinfection of all common touch surfaces
- All staff screened prior to starting their shift
- Directional signage and safety reminders posted throughout common areas

Doing Your Part

- The contact information of your guests will be required and kept on file for contact tracing
- Masks will be requires for all guests once they have entered the facility but not required once seated
- The event guest list size cannot exceed current public health restrictions- excluding vendors and staff
- Guests must be seated by household or by social circle
- Dancing is not permitted with the exception of the couples first dance and parent dances
- Guests must remain seated when consuming food and / or beverages (hors d’oeuvres included)
- Physical distancing must be practiced whenever possible
- If a guest shows symptoms of COVID-19 they will be asked to leave the facility by a venue managers
MARQUIS GARDENS
BANQUET & CONVENTION CENTRE

2 HOUR- CEREMONY & HORS D' OEUVRES PACKAGE
11AM-1PM | 3PM-5PM | 7PM-9PM
MAXIMUM 50 GUESTS | DAY OF WEDDING COORDINATOR | CEREMONY | COVERED CHAIRS | MICROPHONE & PODIUM | CHOICE OF TABLE LINEN | BACKDROP | SIGNING TABLE | DECORATED SWEETHEART TABLE FOR 2
DJ FOR GUEST ARRIVAL, CEREMONY & COCKTAIL HOUR | GIFT TABLE | CAKE TABLE | SEATED COCKTAIL HOUR WITH PASSED HOT & COLD HORS D’OEUVRES & PUNCH | CHAMPAGNE TOAST | CUPCAKES DISPLAYED ON TIERED CUPCAKE STAND & SMALL CAKE FOR CUTTING | BRIDAL SUITE

$72.00 INCLUSIVE OF HST PER PERSON HAMILTON & ANCASTER
$79.00 INCLUSIVE OF HST PER PERSON BURLINGTON*

3 HOUR- HORS D' OEUVRES & MENU PACKAGE
11AM-2PM | 2PM-5PM | 6PM-9PM
MAXIMUM 50 GUESTS | DAY OF WEDDING COORDINATOR | COVERED CHAIRS | MICROPHONE & PODIUM | CHOICE OF TABLE LINEN | BACKDROP | DECORATED SWEETHEART TABLE FOR 2 | GIFT TABLE | CAKE TABLE | DJ FOR COCKTAIL HOUR & MEAL | SEATED COCKTAIL HOUR WITH PASSED HOT & COLD HORS D’OEUVRES & PUNCH | CHAMPAGNE TOAST | BRIDAL SUITE
3 COURSE PLATED MEAL (STARTER, ENTREE & DESSERT) | HOUSE WINE WITH MEAL | CUPCAKES DISPLAYED ON TIERED CUPCAKE STAND & SMALL CAKE FOR CUTTING

$85.00 INCLUSIVE OF HST PER PERSON HAMILTON & ANCASTER
$99.00 INCLUSIVE OF HST PER PERSON BURLINGTON*

4 HOUR- CEREMONY, HORS D' OEUVRES & MENU PACKAGE
11AM-3PM | 5PM-9PM
MAXIMUM 50 GUESTS | DAY OF WEDDING COORDINATOR | CEREMONY | COVERED CHAIRS | MICROPHONE & PODIUM | CHOICE OF TABLE LINEN | BACKDROP | SIGNING TABLE | DECORATED SWEETHEART TABLE FOR 2 | DJ FOR CEREMONY, COCKTAIL HOUR & MEAL | GIFT TABLE | CAKE TABLE | SEATED COCKTAIL HOUR WITH PASSED HOT & COLD HORS D’OEUVRES & PUNCH | 3 COURSE PLATED MEAL (STARTER, ENTREE & DESSERT) | HOUSE WINE WITH MEAL | CHAMPAGNE TOAST | CUPCAKES DISPLAYED ON TIERED CUPCAKE STAND & SMALL CAKE FOR CUTTING | BRIDAL SUITE

$105.00 INCLUSIVE OF HST PER PERSON HAMILTON & ANCASTER
$119.00 INCLUSIVE OF HST PER PERSON BURLINGTON*

*ROOM RENTAL MAY APPLY
HORS D’OEUVRES
CHOOSE FOUR
Deep Fried Pickles Spears With House-made Ranch | Breaded Zucchini Spears with Garlic Aioli
Arancini Panko Encrusted Cheese Balls | Vegetable Spring Rolls with Miren Plum Dip | Vegetable Samosas
Sweet BBQ Meatballs | Spanakopita Stuffed with Spinach & Ricotta | Bruschetta on a French Baguette

STARTER
CHOOSE ONE
Salad- Garden Salad | Caesar Salad | Leafless Greek Salad
French Served Soups- Minestrone | Oven Roasted Chicken Noodle | Potato & Leek | Stracciatella
Cream of Broccoli | Cream of Mushroom | Butternut Squash & Thyme
Traditional Antipasto- Prosciutto, Bocconcini, Fresh Melon, Roasted Red Peppers, Marinated Mushrooms,
Grilled Eggplant, Artichoke, Colossal Green & Black Olives, Bread Sticks

MAIN ENTREE
CHOOSE ONE
Chicken Dijonnaise- Topped with a White Wine Dijon Sauce
Roasted Tuscan Chicken- Stuffed with Goat Cheese, Roasted Red Peppers & Basil Topped with a
Red Pepper & Artichoke Veloute
Manhattan Style Centre Cut Alberta Strip Loin Topped with a Peppercorn Sauce
AAA Deluxe Prime Rib au Jus

ACCOMPANIMENTS (Choice of Two)
Roasted Red Skinned Potatoes| Country Garlic Mashed
Dauphinoise Potatoes| Basmati Rice| Grilled Vegetables
Steamed Vegetables including Broccoli, Cauliflower & Carrots
Sugar Snap Peas & Baby Corn

DESSERT
CHOOSE ONE
Chocolate Brownie Sundae- Vanilla Ice Cream Topped with a Warm
Chocolate Brownie, Whipped Cream & Belgian Chocolate Shavings
White Chocolate Mousse Served in a Vanilla Crepe Basket Garnished with Fresh Berries
New York Style Cheesecake Topped with Blueberry, Cherry, Strawberry or Mixed Berry
Venetian Chocolate Torte Garnished with a Raspberry Coulis & Whipped Cream

Coffee & Tea Service
MARQUIS GARDENS
BANQUET & CONVENTION CENTRE

Bar Options

ADD HOST BAR PACKAGE FOR $10 PER PERSON PER HOUR INCLUSIVE OF HST

BAR PACKAGE
ALL REQUIRED BAR STAFF, ICE, MIX, SOFT DRINKS AND JUICES
ALL PREMIUM BRANDS OF RYE (CANADIAN CLUB), RUM (BACARDI), VODKA (SMIRNOFF), GIN (BOMBAY SAPPHIRE), PEACH SCHNAPPS (DR MCGILICUDDY’S), SCOTCH (GRANTS) & BRANDY (DU JARDIN)
DOMESTIC ALES & LAGERS SUCH AS CANADIAN, COORS LIGHT, BUD, MGD, RICKARD’S RED
FLAVOURING LIQUEURS INCLUDING RASPBERRY SOURPUSS, GREEN APPLE SOURPUSS, MELON LIQUEUR, BANANA LIQUEUR, CRÈME DE CACAO
VQA DIAMOND ESTATES LAKEVIEW CELLARS 20 BEES VIDAL & BACO- GAMAY OR ITALIAN WHITE & RED WINE- CITRA PINOT GRIGIO TERRE DI CHIETI & FAMIGLIA DRAGANI MONTEPULCIANO D’ABRUZZO