

Hamilton & Ancaster Shower Packages



2025

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

Parking



All-Inclusive Shower Packages Starting at
\$38.50. Please Inquire for Pricing &
Availability.

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

Afternoon Delight

Served Buffet Style

Domestic & Imported Cheese Display
Fresh Crudite Display with Housemade Ranch

Mini Danishes, Muffins & Croissants
Fresh Biscuits & Assorted Jams
Fresh Fruit Skewers with a Honey Yogurt Drizzle
Assorted Freshly Baked Cookies & Dessert
Squares

A Variety of Tea Sandwiches Including:
Chicken Salad, Egg Salad, Ham & Swiss

Summer Sweet Salad with Fresh Berries,
Toasted Pecans, Crumbled Goat Cheese in a
Raspberry Champagne Vinaigrette

Belgian Waffle Station
Belgian Waffles | Seasonal Berries | Whipped
Cream | Canadian Maple Syrup | Berry Sauce

Coffee & Tea Station

Add a Mimosa Station for \$8.00 Per Person
Assorted Gourmet Juices, Fresh Berries &
Sparkling Wine

Blushing Bride

3 Course Meal

Appetizer - Choice of One

Individually Served Options

Marquis House Salad | Summer Sweet Salad | Mimosa Salad

French-Served Options

Butternut Squash Soup | Potato Leek | Roasted Chicken Noodle

Platter-Style Option

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

Main Entree - Choice of One

Served Individually

Chicken Laura Secord stuffed with Mozzarella & Ham
topped with a Cranberry Jus
Tuscan Chicken stuffed with Goat Cheese, Roasted Red Pepper
& Fresh Basil topped with a Red Pepper & Artichoke Veloute
Chicken or Veal Parmigiana
Salmon Jardinere

Accompaniments - Choice of One

Mini Roasted Potatoes
Oven Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes

Served with Fresh Seasonal Vegetables

Dessert - Choice of One

Served Individually

French Vanilla Crepe Baskets with Chocolate Mousse & Seasonal Berries
New York Style Cheesecake with Choice of Berry Sauce
Strawberry Ice Cream Parfait
Tiramisu

Coffee & Tea Service

Add a Mimosa Station for \$8.00 Per Person

Assorted Gourmet Juices, Fresh Berries & Sparkling Wine

Bubbles & Brunch

Served Buffet Style

Assorted Muffins, Croissants, Danishes
and Breakfast Breads

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

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

Cash or 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 - \$32.50

Pop, Juice & Bottled Water - \$3.75

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

Bar Selections

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

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