

Hamilton & Ancaster Special Event Packages



MARQUIS GARDENS

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



All-Inclusive Packages Starting at \$43.
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

Breaded Pork Schnitzel in a Creole Sauce

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 with 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

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

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 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 Blueberry, Strawberry or Raspberry
Sauce

Coffee & Tea Service

Bubbles & Brunch

Served Buffet Style

Assorted Muffins, Croissants, Danishes & 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

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 | Pizza
Supreme | Pizza Rose

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

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 - \$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 a Pre-Existing Package

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