

INCLUDED IN YOUR MARQUIS GARDENS ON THE WATERFRONT WEDDING PACKAGE:

- Professionally Decorated Head Table
- Presentation Tables Complementary to Your Colour Schemes
- Your Own Personal Coordinator to Ensure That Your Wedding Reception is Successful & Stress Free
- Our Exclusive Wedding Accessory Referrals List
- Personalized Dinner Menus on Each Guest Table
- Full Length Linen Tablecloths & an Array of Linen Napkin Colours to Choose From
- Exclusive Coordination & Rates For On-site Wedding Ceremonies
- Master Of Ceremonies Program to Assist Your MC with all the Necessary Announcements
- Deluxe Set up of all Tableware Complete with Royal Doulton China, Stemmed Glassware, Silver Centres & Silver Marquette Cutlery
- Professionally Trained & Uniformed Wait Staff For Complete Set-Up & Service of your Event
- An Exclusive Maitre' D To Ensure your Event is a Success

Food _____

Beverage Services _____

Accessory _____

THE ABOVE PACKAGE PRICE PER PERSON IS _____
(Inclusive of all taxes, + gratuities & hall rental based on a minimum of _____ adults)



BAR SERVICE OPTIONS

DOMESTIC HOST BARS:

4 Hour Host Bar Service • \$26.50 plus Liquor Taxes
(Wine not included with Meal)

5 Hour Host Bar Service • \$32.50 plus Liquor Taxes

6 Hour Host Bar Service • \$40.25 plus Liquor Taxes

*All Prices are Per Person

CASH BAR:

Domestic Bottled Beer • \$5.50

Mixed Drinks/Wine by the Glass • \$6.00

Liqueurs/Imported Beer • \$6.75

House Wine by the Bottle • \$27.50

(All Above Pricing includes Liquor PST & GST)

Pop, Juice or Bottled Water • \$2.00

CONSUMPTION BAR WITH BARTENDER:

Domestic Bottled Beer • \$5.00

Mixed Drinks/Wine by the Glass • \$5.75

Liqueurs/Imported Beer • \$6.50

House Wine by the Bottle • \$27.00

(All Above Pricing includes Liquor PST & GST)

Pop, Juice or Bottled Water • \$2.00



SALADS

All Dinner Entrees Include Your Choice of Soup OR Salad, Vegetable, Starch & Dessert.

MARQUIS SALAD

Mixed Greens topped with Cherry Tomatoes
& English Cucumber Slices
Served in a Honey Balsamic Vinaigrette

PENNE PASTA SALAD

Garnished with Barbecued Roma Tomatoes
& Sweet Peppers
Served in a Light Yogurt Dressing

MIMOSA SALAD

Mixed Greens with Slivered Almonds & Mandarin Oranges
Served in a Raspberry Vinaigrette Dressing

CAESAR SALAD

Romaine Lettuce, Croutons, Sliced Mushrooms,
Sun Dried Tomatoes
Tossed in a Creamy Garlic Dressing with
Grated Parmesan Cheese

ITALIAN MIXED GREENS

Served with an Olive Oil & Balsamic Vinaigrette

MARQUIS GOURMET SALAD

Mixed Greens, Julienne of Mango, Strawberries, Sliced
Mushrooms, Red & Yellow Peppers, Brown Sugar Chili
Croutons drizzled with Raspberry Vinaigrette
Add \$1 per person



LEAFLESS GREEK SALAD

Fresh Garden Tomato, Cucumber, Feta & Olives
Served with a Creamy Oregano Dressing
Add \$1 per person

HEARTS OF ROMAINE

Crispy Romaine Lettuce in Caesar Dressing, sprinkled with
Sundried Tomatoes & Parmesan Crackles, topped with
Focaccia Croutons & served with a drizzle of Garden Herb,
Paprika Infused Oil
Add \$1 per person

STUFFED TORTOLLONE SALAD

With Lemon Pesto Dressing
Add \$1 per person

ASIAN MATCHSTICK SALAD

Julienned Vegetables, Coriander, Sake &
Szechwan Peppers,
With Tamarind Dressing
Add \$1 per person

WHEATBERRY SALAD

Tossed with Raisins, Cranberries, Fennel,
Zucchini, Scallions, Parsley
and Apple, with a Red Wine & Orange Vinaigrette
Add \$1 per person

INSALATA CAPRESE

Sliced Plum Tomatoes, Bocconcine Cheese & Onions with
Fresh Cracked Black Pepper
finished with Balsamic Vinaigrette
Add \$3 per person

SOUPS

All Dinner Entrees Include Your Choice of Soup OR Salad, Vegetable, Starch & Dessert.

BUTTERNUT SQUASH & THYME

Garnished with cinnamon infused crème fraîche

POTATO & LEEK
HEARTY MINISTRONE
TOMATO VEGETABLE
CREAM OF BROCCOLI
PEA SOUP
CREAM OF SPINACH

GAZPACHO

Tomato, garlic, cucumber, celery, onion puree
served chilled garnished with
an asparagus spear.
Add \$1 per person

MUSHROOM SOUP

Add \$1 per person

CHOICE OF ONE VEGETABLE TO ACCOMPANY ENTREES:

Grilled Vegetables
Tied in a Bundle with a string of Poached Leek
Asparagus, Spring Carrot & Pepper Medley
Sugar Snap Peas with Baby Corn & Red Bell Peppers
Broccoli & Red Pepper Sautee

CHOICE OF ONE STARCH TO ACCOMPANY ENTREES:

BBQ Sliced Red Potatoes with Fresh Thyme
Garlic Mashed Potatoes
Grilled Yams
Saffron Basmati Rice
White Rice with Fresh Herbs
Basmati Rice & Wild Mushrooms

DESSERT OPTIONS TO ACCOMPANY PLATED ENTREE

Chocolate Mousse
Tiramisu
Mango Charlotte
White Chocolate Dome
Raspberry Mousse

Chocolate Dome
Chocolate Pyramid
Mini Cheesecakes (New York Style)
Mini Cheesecakes (Blueberry or Cherry)



DINNER PACKAGES - FISH & PASTA

All Dinner Entrees Include Your Choice of Soup OR Salad, Vegetable, Starch & Dessert.

FISH ENTREES

BLACKENED SPICED CHAR GRILLED SALMON

with Cognac, White Wine & Mustard
Cream Sauce
\$41 per person

GRILLED HERB SALMON

Served with Brandy Currant Sauce
\$39 per person

HONEY BAKED TERIYAKI SALMON

Served with Teriyaki Sauce
\$39 per person

GRILLED SALMON MEDALLIONS

Served with Red Pepper Sauce
\$39 per person

FRESH SEA BASS

Marinated in Lime &
Ginger Soya Glaze &
Served with Mango Sauce
\$42 per person

GRILLED FRESH TUNA FILETS

Served with Peppercorn Sauce
\$42 per person

GRILLED TUNA LOIN STEAKS

Marinated in Cajun Spices
\$42 per person

HERB CRUSTED HALIBUT

with Lemon, Grilled Fennel
& Tomato Concasse
\$40 per person

PAN SEARED TILAPIA

with Black Olive, Green Onions,
& Tomato White Wine Reduction
\$38 per person

PASTA DISHES & VEGETARIAN OPTION

CHEESE TORTELLONE

Sautéed with Carrots, Red & Yellow
Peppers, Zucchini & Celery, Served
with a Three Cheese Alfredo Sauce
\$30 per person

PENNE WITH FETA, RICOTTA, ARUGULA & PARMESAN CHEESE

Served with Red Peppers &
Sundried Tomatoes
\$30 per person

GREEN SPINACH TORTELLINI

Sautéed with Coriander,
Lime Pesto, Garlic,
Oven Roasted Quenelles of Root
Vegetables & Bocconcini Cheese
\$30 per person

EGGPLANT PARMESAN

Layers of Battered Eggplant Slices,
Fresh Tomato Basil Sauce &
Mounds of Mozzarella
\$30 per person

VEGETARIAN LASAGNA

Layers of Fresh Pasta, Sweet Peppers,
Spinach, Tomatoes & Mozzarella
Served on a bed of Pink Panna Sauce
accompanied by Parmesan Cheese
\$31 per person

CANNELLONI & MANICOTTI

Served with a Rosé Sauce
\$30 per person

VEGETABLE KEBABS

Skewered with Tofu & Served with
Chili Soy Sauce
\$30 per person

GRILLED POLENTA & VEGETABLE STACKS

Eggplant, Zucchini, & Tomato
with Basil
\$36 per person

VEGETABLE PHYLLO STRUDEL

With Julienne of Vegetables with
Mushroom Cream Sauce or Smoked
Tomato Sauce
\$36 per person

DINNER PACKAGES - CHICKEN

All Dinner Entrees Include Your Choice of Soup OR Salad, Vegetable, Starch & Dessert.

CHICKEN ENTRÉES

BALLONTINE OF CHICKEN

Stuffed with White, Wild Rice & Served with Chasseur Sauce
\$38 per person

TUSCAN CHICKEN

Supreme of Chicken Filled with Roasted Red Pepper,
Chevre Cheese & Basil
Served with an Artichoke & Red Pepper Sauce
\$38 per person

CHICKEN CORDON BLEU

Breaded Breast of Chicken & stuffed with
Ham & Swiss Cheese
\$36 per person

HAZELNUT BREADED SUPREME OF CHICKEN

Served with Cranberry Sauce
\$36 per person

SUPREME OF CHICKEN

Supreme of Chicken
Lined with Spinach & Stuffed with Mushrooms
rolled in Herb Breading
Served with a Currant Sauce with Citrus Zest
\$36 per person

DINNER PACKAGES - MEAT

BEEF ENTRÉES

FILET MIGNON

Served with Béarnaise Sauce
\$44 per person

ROAST PRIME RIB OF BEEF

Served with Fresh Au Jus & Horseradish Sauce
\$42 per person

VEAL ENTRÉES

VEAL MEDALLIONS

Served with Wild Mushrooms, Lemon, Thyme & Cream
\$42 per person

VEAL PARMESAN

Veal Medallions topped with Tomato Sauce
& Mozzarella Cheese
\$43 per person

LAMB ENTRÉES

ROAST RACK OF LAMB PROVENÇAL

Served with Mint Sauce
\$50 per person