

PACKAGES

INCLUDED IN YOUR ALL INCLUSIVE MARQUIS GARDENS ON THE
WATERFRONT BURLINGTON WEDDING PACKAGE:

RUBY BAR PACKAGE

All Required Bar Staff • Ice • Soft Drinks & Juices
5 Hour Divided Host Bar (6pm-7pm • closed for dinner • 9pm-1am)
Your Choice of Replenishable Stoney Ridge VQA or Imported Italian Throughout Dinner
All Premium Brands of Rye • Rum • Vodka • Gin • Scotch • Peach Schnapps & Brandy
Domestic Ales & Lagers
Wine By the Glass
Non-Alcoholic Fruit Punch passed to your Guests upon Arrival

SAPPHIRE & DIAMOND BAR PACKAGE

All Required Bar Staff • Ice • Soft Drinks & Juices
6 Hour Divided Host Bar (6pm-7pm • closed for one hour • 8pm-1am)
Your Choice of Replenishable Stoney Ridge VQA or Imported Italian Throughout Dinner
All Premium Brands of Rye • Rum • Vodka • Gin • Scotch • Peach Schnapps & Brandy
Domestic Ales & Lagers
Wine by the Glass
Non-Alcoholic Fruit Punch passed to your Guests upon Arrival

COMPLETE ACCESSORY LISTING

Professionally Decorated Head Table
Presentation Tables Complementary to your Colour Schemes
Your Own Personal Co-ordinator 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 Co-Ordination & 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 and 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

RUBY PACKAGE

STATIONARY HORS D'OEUVRES:

Crudités served with Homemade Dip
Imported & Domestic Cheese Display

Warm Organic Rolls & Butter

YOUR CHOICE OF ONE APPETIZER:

Antipasto Platters

(Salami • Capicola • Cubed cheese • Pickles • Celery • Carrots & Olives)

Your choice of Homemade Soup

(Chicken Noodle • Hearty Minestrone

Cream of Broccoli • Mushroom or Cauliflower)

Individual Marquis Salad drizzled with a Honey Balsamic Vinaigrette topped with Cherry Tomatoes
Red Bermuda Onions & English Cucumber Slices

YOUR CHOICE OF ONE MAIN ENTRÉE SERVED INDIVIDUALLY:

Chicken Cordon Blue topped with a Lemon White Wine Sauce

Chicken Florentine topped with a Roasted Red Pepper Veloute

Stuffed Roasted Pork topped with a Port Wine Sauce

Grilled Fillet of Salmon Béarnaise

Roasted Carved Strip loin topped with a Brandy Demi-Glaze

SERVED WITH:

Roasted Red Skinned Potatoes

Accompanied by a Fresh Vegetable Stir Fry

YOUR CHOICE OF ONE DESSERT:

Fresh Fruit Cocktail

A Deluxe Assortment of Freshly Made European Pastries

Peach Melba Parfait (French Vanilla Ice Cream

Scooped on Peach Slices and topped with whip
cream and decadent chocolate shavings)

Chocolate Mousse Swirl

Coffee & Tea

LATE NIGHT BUFFET:

Your Wedding Cake Cut & Served

Assorted Miniature Pastries

Pizza Bianco & Pizza Rose

Coffee & Tea Service

THE ABOVE PACKAGE PRICE PER PERSON IS _____

(Inclusive of all taxes & hall rental based on a minimum of _____ adults)

Additional Service Charge to Apply

CLIENTS SIGNATURE

MARQUIS MANAGEMENT

DATE

SAPPHIRE PACKAGE

Chef's Selection of Passed Hot & Cold Hors D'Oeuvres
(Imported & Domestic Cheese Platter • Crudités & Dip • Hot Phyllo Pastries • Sweet & Sour Meatballs • Breaded Pickle Spears • Sausage in a Puff Pastry & Vegetable Spring Rolls)

Warm Organic Rolls & Butter

YOUR CHOICE OF ONE APPETIZER:

Individual Caesar Salad topped with Homemade Croutons & Bacon Bits
Individual Greek Salad topped with Black Olives & Feta Cheese
Choice of One Homemade Soup
(Butternut Squash & Thyme • Stracitella • Potato & Leek or Summer Gazpacho)

YOUR CHOICE OF ONE MAIN ENTRÉE SERVED INDIVIDUALLY:

New York Striploin topped with a Peppercorn Jus
Tuscan Chicken Supreme with a Roasted Red Pepper & Artichoke Veloute
(Chicken Supreme stuffed with Goat Cheese • Roasted Red Peppers & Fresh Basil)
Herb Crusted Halibut or Orange Roughy with Tomato Concassé
AAA Deluxe Prime Rib Au Jus

SERVED WITH:

Roasted Red Skinned Potatoes • Baked Idaho Potato • Potato Lyonnaise or Rice Pilaf
& a Grilled Vegetable Medley

YOUR CHOICE OF ONE DESSERT:

Tartufo
Tiramisu
Warm Apple Crumble Crisp
Rainbow Sorbet drizzled with Champagne
Raspberry Mousse
Coffee & Tea

CANDLELIT BUFFET:

Your Wedding Cake Cut & Served
Fresh Carved Fruit Display
Assorted Miniature Pastries
Pizza Bianco & Pizza Rose
Coffee & Tea Service

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DIAMOND PACKAGE

Chef's Selection of Deluxe Passed Hot & Cold Hors D'Oeuvres
(Imported & Domestic Cheese Platter • Crudités & Dip • Bacon Wrapped Scallops
Breaded Shrimp with Seafood Sauce • Breaded Chicken Bouchees • Sirloin of Beef Kabobs
Assorted Vegetable & Seafood Phyllo Pastries)

Warm Organic Rolls & Butter

CHOICE OF ONE APPETIZER

Individual Shrimp Cocktail • Brilliance Antipasto • (Marinated Olives • Honeydew & Cantaloupe Melon Balls • Crab Stuffed
Artichoke Heart • Prosciutto • Bocconcini Organic Soft Greens with a Strawberry Vinaigrette)
Individual California Salad in a Raspberry Vinaigrette Dressing
(Organic Spring Mix topped with Mandarin oranges, Alfalfa Sprouts & Toasted Almonds)

YOUR CHOICE OF ONE MAIN ENTREE SERVED INDIVIDUALLY

Individual Bacon Wrapped Filet Mignon with a Chasseur Sauce • Individual Veal Medallions in a Marsala Wine Sauce
Individual Ballontine of Chicken • Fresh Seabass served with a Mango Sauce

SERVED WITH YOUR CHOICE OF STARCH:

Steamed Baby Potato with parsley & butter • Roasted Red Skinned Potatoes with Grilled Bermuda Onions
Roasted Garlic Golden Yukon Mash • Rice Pilaf

SERVED WITH YOUR CHOICE OF VEGETABLE:

Asparagus Spears served with Hollandaise Sauce-Seasonal Availability
Green Bean Almondine • Steamed Broccoli in Olive Oil and Garlic served with Brandied Baby Carrots
Bundles of Spared Vegetables • Seasonal Grilled Vegetables

YOUR CHOICE OF ONE DESSERT:

New York Style Cheesecake with Fresh Fruit topping
Ice Cream Crepe garnished with Berries and Drizzled with Chocolate Sauce
Dark Chocolate Dome • Triple Chocolate Torte • Coffee & Tea

CANDLELIT BUFFET

Your Wedding Cake Cut & Served • Carved Fresh Fruit Display
Pizza Bianco and Pizza Rose • French and Italian Pastries
Coffee and Tea Service

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ADDITIONAL SERVICES AVAILABLE



BAR SERVICE

- Additional Host Bar Hours
- Champagne Toast
- Premium Liqueurs
- Specialty Cocktails
- Imported Wines
- Table Service

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- Patterned Damask Linens & Chair Covers
- Centerpieces
- Votive Candles & Holders
- Ice Sculptures

OTHER SERVICES

- Coat Check Service
- Washroom Amenities
- Chocolate Fountain
- French Service
- White Glove Service