



## DIAMOND PACKAGE

Price: C\$110.00

### Package Includes:

Premium Beverage Service for 8 Hours |

Niagara VQA Wine Service

One Hour of Butler Passed Hors D'Oeuvres | Marquis Antipasto Station | Five Course Dinner | Late

### The Menu

Marquis Antipasto Station

or

Chefs Selection of Hot & Cold Butler Passed Deluxe Hors D'Oeuvres

Appetizer (Choice of One)

**\*Choice of Antipasto Station Removes Appetizer Course\***

Garden Salad | Caesar Salad | Summer Sweet Salad

Butternut Squash & Thyme | Stracciatella | Cream of Broccoli | Potato Leek

Roasted Vegetable Terrine- Layers of Panko Crusted Eggplant, Sliced Tomato,

Goats Cheese & Fresh Basil

Traditional Italian Antipasto

Pasta (Choice of One)

Heart Shaped Ravioli Stuffed with Spinach & Ricotta Tossed in Your Choice of Sauce

Pinwheel Manicotti & Cannelloni with a Tomato Basil Sauce

Butternut Squash Ravioli in a Butter Sage Cream Sauce

Marquis Signature Seven Layer Lasagna with a Bolognese Sauce

Main Entrée (Choice of One)

Herb Crusted Breast of Chicken Stuffed with Spinach & Cremini Mushrooms with a White Wine Veloute

Chicken Dijonnaise Topped with a White Wine Dijon Sauce

Roasted Chicken Supreme Stuffed with Prosciutto & Boursin Cheese

AAA Carved Beef Tenderloin with a Brandy Demi Glaze

AAA New York Style Striploin with a Peppercorn Sauce

Accompaniments (Choice of Two)

Roasted Rosemary Potatoes | Country Garlic Mashed | Dauphinoise Potatoes

Basmati Rice | Twice Baked Potato

Grilled Vegetables | Steamed Broccoli, Cauliflower & Carrots | Vegetable Bundle

Sugar Snap Peas, Baby Corn & Red Peppers

French Served Selections (Choice of One)

Lightly Breaded Chicken Picatta with Fresh Lemon | AAA Grilled Sirloin Filets au Jus



Scallops & Shrimp |  
French Rack of Lamb Chops with a Mint & Rosemary Jus  
Panko Crusted Tilapia with a Tomato & Fennel Concasse

Dessert (Choice of One)  
Traditional Tiramisu  
Molten Lava Chocolate Cake  
White Chocolate Mousse Served in a Vanilla Crepe Basket Garnished  
with Fresh Berries  
Apple Blossom

Late Night Table  
Fresh Carved Fruit | Pizza Bianco, Rose & Supreme, Complimentary Cake Cutting  
Tea & Coffee Station

Choice of One Savory Item  
Poutine | Fresh Cheese Curds | Housemade Gravy  
Mac n Cheese | Elbow Macaroni | Cheese Sauce  
Breaded Chicken Tenders with a Variety of Sauces  
Homemade Mini Burger | Beef Burgers | Fresh Buns.

Choice of One Sweet item  
Freshly Baked Cookies  
European Pastries  
Assorted Tarts & Squares

## Bar Package

### Included in All Wedding Packages

All Required Bar Staff, Ice, Mix, Soft Drinks and Juices  
Canadian Club, Bacardi, Smirnoff, Bombay Sapphire, Peach Schnapps,  
Grants Scotch & Du Jardin Brandy  
Domestic Ales & Lagers Including  
Canadian, Coors Light, Budweiser, MGD

Raspberry Sourpuss, Green Apple, Melon Liqueur, Banna Liqueur, Crème De Caca

VQA House Wine  
Peller Family Reserve Chardonnay  
Peller Family Reserve Sauvignon Blanc  
Peller Family Reserve Merlot

**\*\* Price varies based on location and day of the week\*\***

**\*\* Prices are per person\***

**HAMILTON/ ANCASTER | BURLINGTON 2024**

**\*FRIDAY- \$125 | \$135**

**SATURDAY- \$140 | \$150**

**\*SUNDAY- \$110 | \$120**

# Marquis Gardens

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\*Friday Bar Packages are 7 Hours | Sunday Bar Packages are 6 Hours

Sunday Dates on a long weekend Follow Saturday Pricing

Room Minimums will Apply to Avoid Facility Rental

Marquis Burlington \$1250 Facility Rental

Pricing is Plus HST | No Additional Service Fee Added