



Hamilton & Ancaster Wedding Packages

2025/2026

Package Inclusions

Floor Length Table Linens & Napkins
in Assorted Colours
White Chair Covers
Table Numbers
Microphone & Podium
Cake Knife & Server
Cake Cutting
Menu Customization
In-House Coordinator
All Required Bar & Wait Staff
Parking



The Marquis Gardens will create an unforgettable experience, provide exceptional service & prepare delectable culinary delights to bring your dream wedding to life, as you always imagined it.

Your wedding booking also comes with special pricing for: engagement parties, stags, bridal showers & more. Ask your coordinator for more details.



Wedding Packages

Starting at \$90

THE RUBY

Premium Beverage & Venue Service for 6 Hours
Peller Estates Wine Service
One Hour of Passed Hors D'Oeuvres
Three Course Dinner
Late Night Table

THE SAPPHIRE

Premium Beverage & Venue Service for 7.5 Hours
Peller Estates Wine Service
One Hour of Butler Passed Hors D'Oeuvres
Four Course Dinner
Late Night Table

THE DIAMOND

Premium Beverage & Venue Service for 8 Hours
Peller Estates Wine Service
One Hour Selection of Deluxe Hors D'Oeuvres
or Marquis Charcuterie Display
Five Course Dinner
Candlelit Late Night Table

THE SEAFOOD

Premium Beverage & Venue Service for 8 Hours
Peller Estates Wine Service
One Hour of Butler Passed Hors D'Oeuvres
Four Course Dinner
Seafood Late Night Table

Friday Bar Packages are 7 Hours, Applicable to Sapphire,
Diamond & Seafood Packages | Sunday Bar Packages are 6
Hours, Applicable to All Wedding Packages
Sunday Dates on a Long Weekend Follow Saturday Pricing
Room Minimums will Apply to Avoid Facility Rental
Pricing is Plus HST | No Additional Service Fee Added

The Ruby Menu

Cocktail Hour

Chef's Selection of Butler Passed Hors D'Oeuvres

Appetizer
Choice of One

Individually Served Selections

Marquis Garden Salad
Gourmet Caesar Salad
Classic Bruschetta

French Served Selections

Hearty Minestrone Soup
Oven Roasted Chicken Noodle Soup
Cream of Broccoli Soup

Main Entree

Choice of One Served Individually, or Two Served Family Style

Roasted & Carved Breast of Chicken with a Lemon White Wine Sauce
Roast Pork Loin with a Port Wine Sauce
Grilled AAA Sirloin Filets au Jus
Basa Filets with a Tomato, Black Olive & Garlic Concasse

Accompaniments
Choice of One

Rustic Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes
Rice Pilaf

All Entrees are Served with Seasonal Vegetables

Dessert
Choice of One

Peach Melba Parfait
Chocolate Mousse Cups
Warm Apple Crumble
Trio of Sorbet

Late Night Buffet

Stone Baked Pizza Bianco, Rose & Supreme
An Assortment of Dessert Squares
Complimentary Cake Cutting
Coffee & Tea Station

The Sapphire Menu

Cocktail Hour

Signature Butler Passed Hors D'Oeuvres

Appetizer Choice of One

Individually Served Selections

Marquis Garden Salad served in a Cucumber Bowl

Gourmet Caesar Salad

Leafless Greek Salad

Traditional Italian Antipasto

French Served Selections

Butternut Squash & Thyme Soup

Oven Roasted Chicken Noodle Soup

Cream of Broccoli Soup

Potato Leek Soup

Pasta

Choice of One, Served Family Style

Penne, Bowtie, Tri-Coloured Fusilli, Cheese or Meat Tortellini

Housemade Sauce

Choice of One

Tomato Basil, Alfredo, Rose or Prima Vera

Main Entree

Choice of One, Served Individually

Chicken Dijonnaise topped with a White Wine Dijon Sauce

Roasted Tuscan Chicken stuffed with Goats Cheese, Roasted Red Peppers & Basil

Roast Pork Loin stuffed with Apple & Cranberry topped with a Port Wine Sauce

Manhattan Style Centre Cut Alberta Strip Loin topped with a Peppercorn Sauce

AAA Deluxe Prime Rib au Jus

Salmon Jardiniere

Accompaniments

Choice of One

Rustic Roasted Rosemary Potatoes

Country Garlic Mashed Potatoes

Dauphinoise Potatoes

Rice Pilaf

All Entrees are Served with Seasonal Vegetables

The Sapphire Menu Continued

Dessert

Choice of One, Served Individually

New York Style Cheesecake topped with Your Choice of Berry Sauce

Warm Chocolate Brownie topped with French Vanilla Ice Cream

Molten Lava Chocolate Cake

Warm Apple Blossom

Strawberry Ice Cream Parfait

Late Night Buffet

Fresh Carved Fruit

Stone Baked Pizza Bianco, Rose & Supreme

An Assortment of Dessert Squares & Pastries

Complimentary Cake Cutting

Coffee & Tea Station



The Diamond Menu

Cocktail Hour

Marquis Signature Charcuterie Display
or
Deluxe Butler Passed Hors D'Oeuvres

Appetizer Choice of One

A la Carte Selections

Marquis Garden Salad
Gourmet Caesar Salad
Summer Sweet Salad
Roasted Vegetable Terrine - Layers of Panko Crusted
Eggplant, Sliced Tomato, Goats Cheese & Fresh Basil
Traditional Italian Antipasto

French Served Selections

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

Choice of Charcuterie Station Removes Appetizer Course

Pasta

Choice of One, Served a la Carte

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 Entree

Choice of One, Served a la Carte

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
topped with a Lemon Butter Jus
AAA Carved Beef Tenderloin with a Brandy Demi Glaze
AAA New York Style Striploin with a Peppercorn Sauce

French Served Selections

Choice of One

Lightly Breaded Chicken Picatta with Fresh Lemon
AAA Grilled Sirloin Filets au Jus
Panko Crusted Tilapia with a Tomato & Fennel Concasse

The Diamond Menu Continued

Accompaniments Choice of Two

Rustic Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes
Dauphinoise Potatoes
Rice Pilaf
Twice Baked Potato
Fresh Grilled Vegetables
Steamed Broccoli, Cauliflower & Carrots
Fresh Steamed & Speared Vegetable Bundle
Sugar Snap Peas, Baby Corn & Red Peppers

Dessert Choice of One, Served a la Carte

Ice Cream Filled Crepes
Traditional Tiramisu
Molten Lava Chocolate Cake
White Chocolate Mousse served in a Vanilla Crepe Basket
garnished with Fresh Berries
Warm Apple Blossom

Late Night Buffet

Fresh Carved Fruit
Stone Baked Pizza Bianco, Rose & Supreme
Complimentary Cake Cutting
Coffee & Tea Station

Choice of One Savory Item

Poutine with Fresh Cheese Curds & Housemade Gravy
Homestyle Mac n Cheese
Breaded Chicken Tenders with a Variety of Dipping Sauces
Homemade Sirloin Sliders with Hot Horseradish & Crispy Onions

Choice of One Sweet item

Freshly Baked Cookies
An Assortment of European Pastries
Assorted Tarts & Squares

The Seafood Menu

Cocktail Hour

Premium Butler Passed Hors D'Oeuvres

Appetizer Choice of One

A la Carte Selections

Marquis Garden Salad
Gourmet Caesar Salad
Summer Sweet Salad
Traditional Italian Antipasto

French Served Selections

Caldo Verde Soup
Canja Soup
Legume Soup
Butternut Squash & Thyme Soup
Cream of Broccoli Soup

Fish Course Served Family Style

Breaded Diver Sole Filets with Breaded Shrimp
served with Portuguese Style Rice topped with
Lemon Wedges & Black Olives

Main Entree Choice of One, Served a la Carte

Herb Crusted Breast of Chicken stuffed with Spinach & Cremini Mushrooms
topped with an Artichoke Cream Sauce
Chicken Cordon Bleu topped with a White Wine Veloute
Roast Pork Loin Stuffed with Apple & Cranberry topped with a Port Wine Sauce
Alberta AAA Prime Rib Au Jus
AAA Roasted & Carved Manhattan Striploin with a Brandy Demi Glaze

The Seafood Menu Continued

Accompaniments Choice of Two

Rustic Roasted Rosemary Potatoes
Country Garlic Mashed Potatoes
Dauphinoise Potatoes
Twice Baked Potato
Fresh Grilled Vegetables
Steamed Broccoli, Cauliflower & Carrots
Fresh Steamed & Speared Vegetable Bundle
Sugar Snap Peas, Baby Corn & Red Peppers

Dessert Choice of One, Served a la Carte

Ice Cream Filled Crepes
White Chocolate Mousse served in a Vanilla Crepe Basket
garnished with Fresh Berries
Molten Lava Chocolate Cake
Tiramisu
New York Style Cheesecake with Your Choice of Berry Sauce

Seafood Late Night Buffet

Fresh Carved Fruit
Stone Baked Pizza Bianco, Rose & Supreme
An Assortment of European Pastries
Complimentary Cake Cutting
Tea & Coffee Station

Dungeness Crab
Portuguese Style Shrimp Piquante
Codfish Rolls (Bacalhau)
Mussels Marinara

Bar Package

Included in All Wedding Packages

All Required Bar Staff, Ice, Mix, Soft Drinks and 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

Raspberry Sourpuss, Green Apple, Melon Liqueur, Banana
Liqueur, Crème De Cacao

VQA House Wine

Peller Family Reserve Sauvignon Blanc
Peller Family Reserve Merlot

Deluxe Bar

\$16.50 + HST Per Person

Includes All Items Listed in Bar Package
Plus All Additional Items Listed Below

Imported Beers- Choice of Two:
Corona, Heineken or Stella

Vizzy Coolers in Assorted Flavours

Crown Royal, Captain Morgan Spiced Rum,
Ketel One or Finlandia Vodka,
Johnny Walker Black Label Scotch, Malibu Rum,
Jack Daniels or Forty Creek Whisky,
Baileys, Sambuca, Grand Marnier, Cognac,
Disaronno Amaretto & Flavoured Smirnoff

Upgraded Wine Selections

Wayne Gretzky Merlot
Wayne Gretzky Pinot Grigio





Ceremony

Indoor Chapel

Marquis Ancaster

\$850.00

Outdoor Gazebo

Marquis Hamilton

\$850.00

Waterfront Patio

Marquis Burlington

\$1500.00

Same Room Ceremony \$500.00

Ceremony
includes
chairs set
theater style
and signing
table.

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