



HEART OF NIAGARA
HOTELS

Wedding Packages

Heart of Niagara Hotels
jessica.burton@honhotels.com | 905-704-5667



HEART OF NIAGARA
HOTELS

We all dream of finding that perfect someone to spend the rest of our lives with, "you have" and now you are preparing for your special day, and we would be honoured to assist you.

We pride ourselves on our service and attention to detail. We offer an individual approach to providing the perfect setting for making your Wedding, A Day to Remember. We look forward to working with you to ensure everything goes exactly as you imagined. You can focus on celebrating this most wonderful day with Family & Friends and we'll look after all of the details - to perfection!

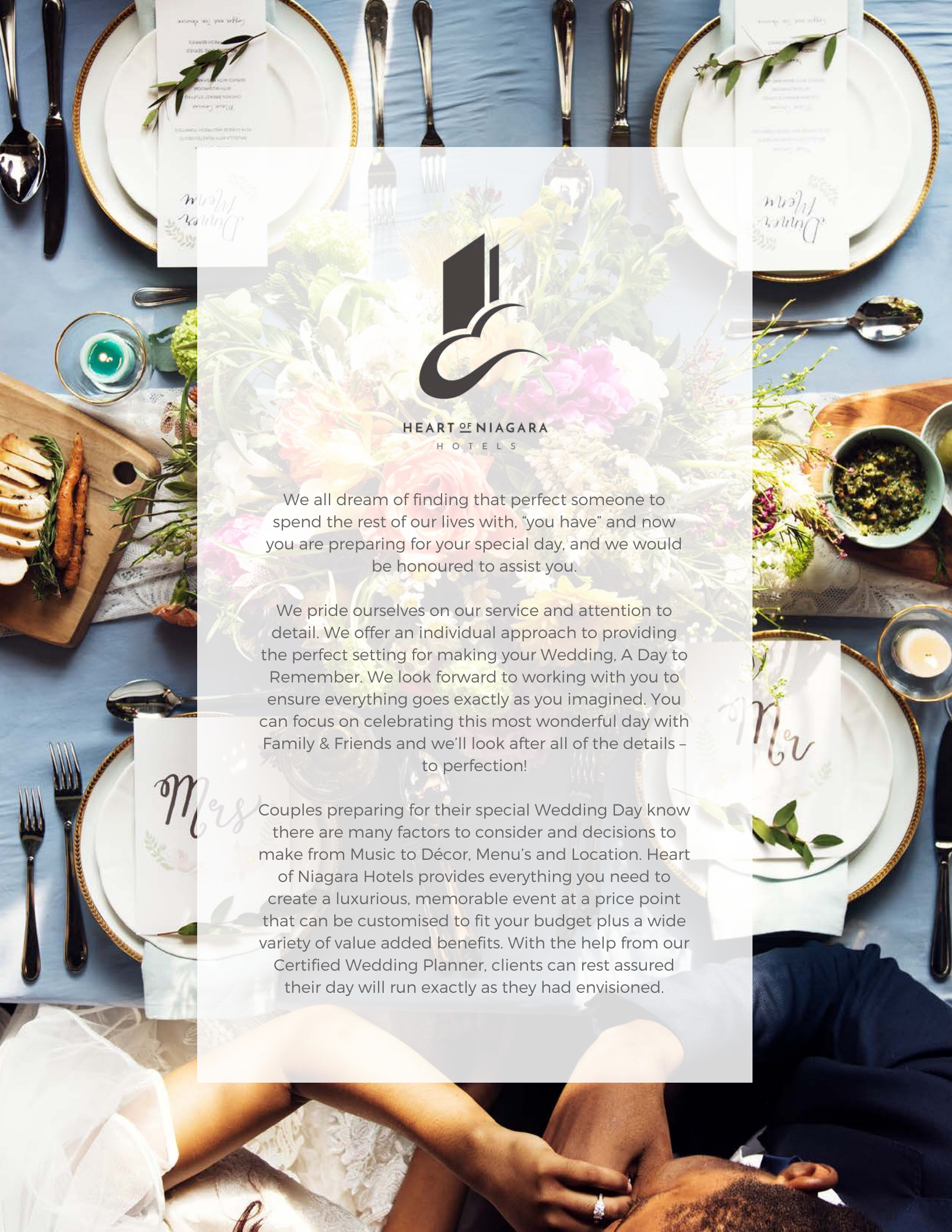
Couples preparing for their special Wedding Day know there are many factors to consider and decisions to make from Music to Décor, Menu's and Location. Heart of Niagara Hotels provides everything you need to create a luxurious, memorable event at a price point that can be customised to fit your budget plus a wide variety of value added benefits. With the help from our Certified Wedding Planner, clients can rest assured their day will run exactly as they had envisioned.

Dinner
Lillem

Dinner
Lillem

Mrs

Mr



DETAILS

ALL PACKAGES INCLUDE

Complimentary Jacuzzi Suite for the couple on the evening
of their wedding

Special guest room rates for out-of-town guests

Complimentary menu tasting for the couple

Breakfast or Brunch for Two the next day

Floor length table cloths & napkins - Ivory, White Burgundy or Black
(upgraded linen available)

Votive tea candles

Ceremony room & decor

Elevated custom head table & backdrop

Dance floor & disc jockey table

Podium & microphone

Envelope box

Two menu cards per table

Round tables - Seating 8 to 12 guests per table

Exclusive Pricing for Chamberlain Entertainment (DJ Service)



ELEGANT ESSENTIALS

8 HOUR ALL INCLUSIVE HOST BAR

An assortment of our standard liquors, domestic
beers & house wine

DINNER WINE

Unlimited pour throughout dinner

3 COURSE PLATED DINNER

Please see menu selection page

LATE NIGHT BUFFET

Coffee & tea station, complimentary cake cutting

\$81.00

per person + tax & gratuity

Inquire about speciality Friday/Sunday pricing

DIVINE AFFAIR

8 HOUR ALL INCLUSIVE HOST BAR

An assortment of our standard liquors, domestic
beers & house wine

DINNER WINE

Unlimited pour throughout dinner

COCKTAIL RECEPTION

Chef's selection of hot & cold hors d'oeuvres

3 COURSE PLATED DINNER

Please see menu selection page

LATE NIGHT BUFFET

Pizza slices, coffee & tea station,
complimentary cake cutting

\$95.00

per person + tax & gratuity

Inquire about speciality Friday/Sunday pricing

GRAND CELEBRATION

8 HOUR ALL INCLUSIVE HOST BAR

An assortment of our standard liquors, domestic
beers & house wine

DINNER WINE

Unlimited pour throughout dinner

COCKTAIL RECEPTION

Chef's selection of hot & cold hors d'oeuvres

4 COURSE PLATED DINNER

Please see menu selection page

LATE NIGHT BUFFET

Assorted pizza, coffee & tea station,
complimentary cake cutting

\$106.00

per person + tax & gratuity

Inquire about speciality Friday/Sunday pricing

MENU SELECTIONS

SOUP or SALAD CHOICE

Garden Fresh Tossed Salad with House Dressing

Macedonian Salad with Feta Cheese, Olives, Cucumbers, Tomatoes, Red Onions & Balsamic Dressing

Baby Spinach, Three Melon & Cucumber Salad with Chardonnay Dressing

Classic Caesar Salad

Roasted Pepper & Butternut Squash Soup

Tomato Florentine

Cream of Wild Mushroom Soup with Herbed Croutons

PASTA

Pasta with Tomato Basil

Pasta with Alfredo Sauce

Cheese Tortellini with Blue Cheese Cream Sauce

Included in Grand Celebration Package.

Additional \$3.00 per person to include in other packages



ELEGANT ESSENTIALS & DIVINE AFFAIR ENTREE CHOICES

Fresh Chicken Breast napped with Lemon Garlic Cream Sauce

Supreme of Chicken stuffed with Sundried Tomatoes & Feta Cheese topped with a Demi Glaze & Roasted Potatoes

Salmon with Roasted Red Pepper Cream Sauce, Baked Sweet Potatoes with Maple Glaze

GRAND CELEBRATION ENTREE CHOICES

All of the Divine Affair Entrees plus:

5oz Chicken Supreme with Dijon Veloute sauce & California Cut Prime Rib As Jus & Parisienne Potatoes

Oven Roasted Triple "A" New York Striploin napped with Peppercorn Sauce & Parisienne Potatoes

Canada's Finest Triple "A" Slow Roast Prime Rib Au Jus & Chateau Potatoes

Note: Based on Market Pricing



DESSERT

Vanilla Ice Cream Crepe with Assorted Toppings on the Table

Chocolate Grand Marnier Mousse Torte

Traditional New York Style Cheesecake with Strawberry Topping

Vanilla Bean Ice Cream with Niagara Ice Wine Syrup , served with a Chocolate Dipped Strawberry

White Chocolate & Amoretto Creme Brule with Freshly Whipped Cream & Berries

ENHANCEMENTS

MENU ENHANCEMENTS

Antipasto Display
Fresh Cut Vegetables with Dip
Antipasto Platter including: Feta Cheese, Roasted Eggplant, Zucchini, Trio Peppers,
Marinated Mushrooms, Kalamata Olives & Smoked Italian Meats

\$7.99 per person ++

Decorate Seafood Display including: Salmon, Mussels & Calamari

\$7.99 per person ++

Flambeed Shrimp & Scallops in Vodka with Tomato Reduction

\$8.99 per person ++

LATE NIGHT BUFFET ENHANCEMENTS

Nacho Bar
Tortilla Chips served with an assortment of toppings

\$8.99 per person ++

Pulled Pork & Beef Slider Bar
Served with Sweet Potato Fries

\$9.99 per person ++

Grilled Cheese Station
4 Types of Grilled Cheese served with Fries

\$11.95 per person ++

DJ SERVICE

"Dance the night away to Ted's Tunes DJ Service"

\$600.00 plus HST (8pm-1am)

BRIDAL SHOWERS

CHAMPAGNE BRUNCH

Orange Cranberry Mimosa Shooters

Champagne Punch

Scrambled Eggs with Smoked Gouda Cheese

Crispy Bacon, Breakfast Sausage & Home Fries

Belgium Waffles & Chocolate Chip Pancakes

Fresh Fruit Display

Freshly Brewed Coffee, Tea & Decaf

\$21.99 per person plus 13% hst & 15% service fee

DELUXE CHAMPAGNE BRUNCH

Orange Cranberry Mimosa Shooters

Champagne Punch

Scrambled Eggs with Smoked Gouda Cheese

Crispy Bacon, Breakfast Sausage & Home Fries

Belgium Waffles & Chocolate Chip Pancakes

Assorted Bakery Fresh Rolls & Butter

Soup Du Jour

Skewered Shrimp, Baby Bocconcini, Marinated Artichokes and

Spicy Olives

Antipasto Platter

Baby Green Salad served with our House Dressing

3 Freshly Prepared Salads

Chicken Cacciatore, Eggplant Parmesan

Chocolate Fountain with Fresh Fruit, Pizzelles & Marshmallows

Freshly Brewed Coffee, Tea & Decaf

\$31.99 per person plus 13% hst & 15% service fee

Heart of Niagara Hotels

jessica.burton@honhotels.com | 905-704-5667

BRIDAL SHOWERS

AFTERNOON TEA

Assorted Tea Sandwiches

Cucumber & Cream Cheese, Chicken Salad with Cranberries & Almonds, Egg Salad and Smoked Salmon & Dill Cream Cheese

Mini Breakfast Quiche

Scones served with Whipped Cream, Assorted Jams & Preserves

Lemon Bars, Brownies, Coconut Macarons & Cookies

Fresh Fruit Display

Freshly Brewed Coffee, Tea & Decaf

\$20.99 per person plus 13% hst & 15% service fee

PLATED LUNCHEON

Garden Fresh Tossed Salad with House Dressing

Assorted rolls, Breadsticks and Flatbreads served with Sundried Tomato Butter

Pan Seared Chicken Supreme in a Basil Butter Sauce topped with Crisp Prosciutto

Red Skin Mashed Potatoes & Vegetable Medley

Fresh Fruit Platters (per table)

Freshly Brewed Coffee, Tea & Decaf

\$23.99 per person plus 13% hst & 15% service fee

BUFFET LUNCHEON

Assorted Rolls, Breadsticks and Flatbreads with Creamed Butter

Garden Fresh Tossed Salad with Assorted Dressings

3 Salads - Chefs Choice, Antipasto Platter

Garden Fresh Vegetables, Potato Du Jour, Eggplant Parmesan

Roasted Chicken Pieces with Olive Oil and Herbs

Fresh Fruit Display

Freshly Brewed Coffee, Tea & Decaf

\$24.99 per person plus 13% hst & 15% service fee

Heart of Niagara Hotels

jessica.burton@honhotels.com | 905-704-5667