

# Hamilton & Ancaster Shower Packages



LOUIS GARDENS

2025

# Package Inclusions

Floor Length Table Linens & Napkins  
in Assorted Colours  
White Chair Covers  
Table Numbers  
Card Box  
Microphone & Podium  
Menu Customization  
In-House Coordinator  
All Required Wait Staff  
Parking



All-Inclusive Shower Packages Starting at  
\$38.50. Please Inquire for Pricing &  
Availability.

Venue Charges May Apply Based on  
Minimum Guarantees and Date Premiums.

# Afternoon Delight

Served Buffet Style

Domestic & Imported Cheese Display  
Fresh Crudite Display with Housemade Ranch

Mini Danishes, Muffins & Croissants  
Fresh Biscuits & Assorted Jams  
Fresh Fruit Skewers with a Honey Yogurt Drizzle  
Assorted Freshly Baked Cookies & Dessert  
Squares

A Variety of Tea Sandwiches Including:  
Chicken Salad, Egg Salad, Ham & Swiss

Summer Sweet Salad with Fresh Berries,  
Toasted Pecans, Crumbled Goat Cheese in a  
Raspberry Champagne Vinaigrette

Belgian Waffle Station  
Belgian Waffles | Seasonal Berries | Whipped  
Cream | Canadian Maple Syrup | Berry Sauce

Coffee & Tea Station

Add a Mimosa Station for \$8.00 Per Person  
Assorted Gourmet Juices, Fresh Berries &  
Sparkling Wine

# Blushing Bride

3 Course Meal

Appetizer - Choice of One

Individually Served Options

Marquis House Salad | Summer Sweet Salad | Mimosa Salad

French-Served Options

Butternut Squash Soup | Potato Leek | Roasted Chicken Noodle

Platter-Style Option

Marquis Signature Antipasto with Salami, Cappicola, Celery & Carrot Sticks,  
Black & Green Olives, Pickles, Cubed Cheese

Main Entree - Choice of One

Served Individually

Chicken Laura Secord stuffed with Mozzarella & Ham  
topped with a Cranberry Jus  
Tuscan Chicken stuffed with Goat Cheese, Roasted Red Pepper  
& Fresh Basil topped with a Red Pepper & Artichoke Veloute  
Chicken or Veal Parmigiana  
Salmon Jardinere

Accompaniments - Choice of One

Mini Roasted Potatoes  
Oven Roasted Rosemary Potatoes  
Country Garlic Mashed Potatoes

Served with Fresh Seasonal Vegetables

Dessert - Choice of One

Served Individually

French Vanilla Crepe Baskets with Chocolate Mousse & Seasonal Berries  
New York Style Cheesecake with Choice of Berry Sauce  
Strawberry Ice Cream Parfait  
Tiramisu

Coffee & Tea Service

Add a Mimosa Station for \$8.00 Per Person

Assorted Gourmet Juices, Fresh Berries & Sparkling Wine

# Bubbles & Brunch

## Served Buffet Style

Assorted Muffins, Croissants, Danishes  
and Breakfast Breads

Pancakes *or* Belgian Waffles  
Served with Fresh Fruit, Whipped Cream  
& Maple Syrup

## Breakfast Items

Scrambled Eggs *or* Baked Spinach Frittata  
Home Style Breakfast Potatoes  
Breakfast Sausages, Peameal, *or* Canadian Strip Bacon

## Lunch Items

Mimosa Salad with Organic Greens, Mandarin  
Oranges, Shaved Almonds tossed in an  
Orange Mimosa Vinaigrette  
Penne Pasta topped with a Tomato Basil Sauce  
Lightly Breaded Chicken Cutlets Milanese  
with Fresh Lemon

## Dessert Station

Seasonal Carved Fruit Display  
Assorted Dessert Bars & Pastries  
Coffee & Tea

*Add a Mimosa Station for \$8.00 Per Person*  
Assorted Gourmet Juices, Fresh Berries & Sparkling Wine

# Hors D'Oeuvres

Butler-Passed Chef's Selection - \$10.00 per person for One Hour of Service

or Pick Your Favourites

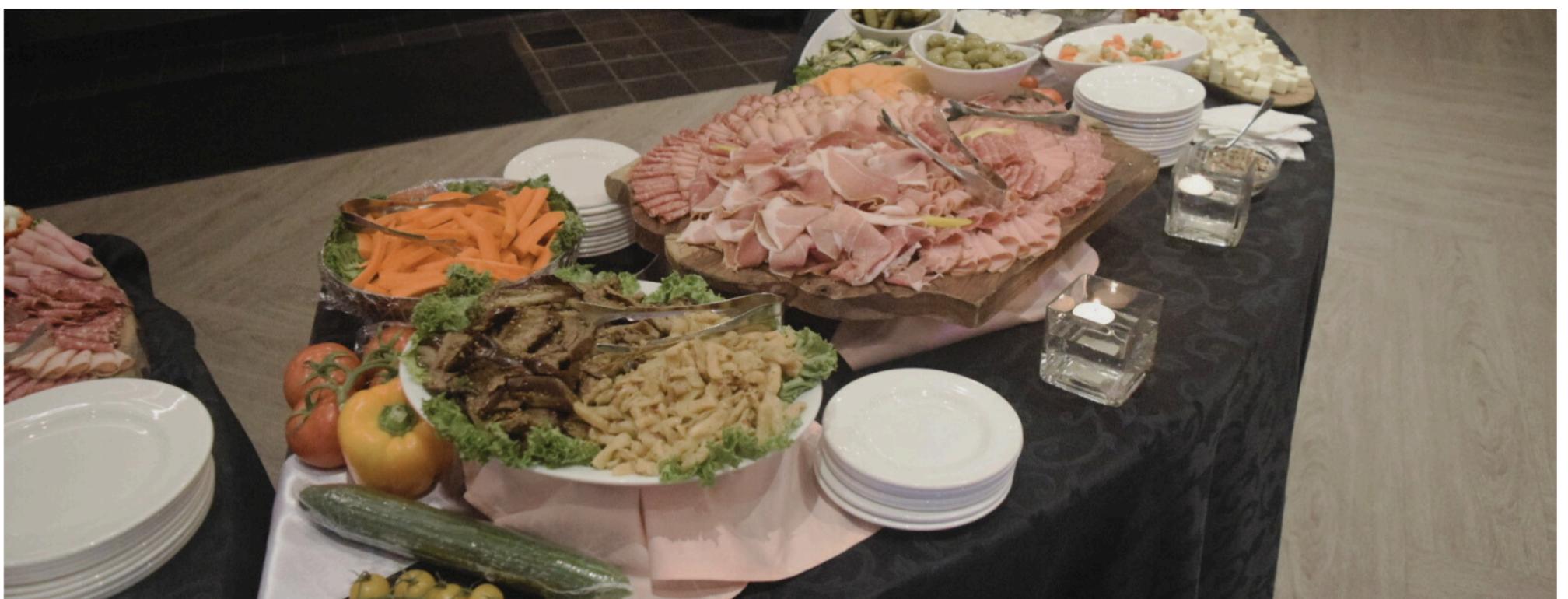
Minimum Selection of Four  
\$2.50 Each

Deep Fried Pickles  
Shrimp  
Fried Shrimp  
Spring Rolls  
Vegetable Samosas  
Mini BBQ Meatballs  
Breaded Zucchini Spears  
Mini Bruschetta Bread  
Coconut Shrimp  
Mini Sausage Rolls

Minimum Selection of Four  
\$3.50+ Each

Goat Cheese wrapped with Eggplant  
& Roasted Red Pepper  
Raspberry & Brie on Crostinis  
Chicken Satay Skewers  
Peppercorn Sirloin Beef Skewers  
Chicken Tender Bouchee  
Mini Yorkshire Pudding  
Sliced Sirloin Beef with Onions  
Calamari  
Hawaiian Coconut Shrimp

Can Only be Added to a Pre-Existing Package



# Bar Packages

## Cash or Consumption Bar

Domestic Bottled Beer - \$6.75

Mixed Drinks & Wine by the Glass - \$6.75

Liqueurs & Imported Beer - \$7.75

VQA or Italian Wine by the Bottle - \$32.50

Pop, Juice & Bottled Water - \$3.75

Inclusive of HST

Minimum \$400 Bar Spend

## Domestic Host Bars

4 Hour Consecutive Host Bar - \$29.50

5 Hour Consecutive Host Bar - \$34.75

6 Hour Consecutive Host Bar - \$41.25

7 Hour Consecutive Host Bar - \$47.00

Dinner Wines Not Included with 4 & 5 Hour Bars

## Bar Selections

All Required Bar Staff, Ice Mix, Soft Drinks & 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

Flavouring Liqueurs including Raspberry Sourpuss, Green  
Apple Sourpuss, Melon Liqueur, Banana Liqueur & Creme  
de Cacao

Peller Estates VQA Red & White Wine

Bars Can Only be Added to Pre-Existing Packages

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