

HEART OF NIAGARA

Wedding MENUS



BASE PACKAGES Intimate Weddings

Planning a wedding can be a huge commitment financially and time-wise. Heart of Niagara caters to both large and smaller, more intimate events. Events under 50 guests can be eligible for our Micro Wedding Package and for even smaller affairs with less than 25 guests, can take advantage our our Elopement Package. Let our wedding planner know if you need to make small adjustments to either package and we can update the all-inclusive base price.

Saturdays from May - October may be limited due to our vendor's availability. Contact us as soon as you are ready to book your date. We are the pros that make any small-scale celebration as memorable as a ballroom blowout bash.

BOTH INTIMATE PACKAGES INCLUDE:

- half-hour legal or commitment ceremony including the officiant - we can accommodate any religious or cultural requirements.
- three-hour cocktail reception for up to 50 guests
- wedding planning and day-of coordination services
- venue for the ceremony and reception
- floral (5) bouquets and (5) boutonnieres
- a professional photography package including 2 hours of 50-100 hi-res non-watermarked edited shots (\$1,500 Value)
- sparkling wine toast
- passed canape offerings (3 choices)
- faux wedding cake for pictures

Micro-Wedding

Up to 50 guests

Elopement Package Up to 25 guests



+ tax and set up fees



+ tax and set up fees

Enhancements

Smaller weddings offer so much more flexibility with customization.

PHOTOGRAPHY

Additional hours, engagement sessions, cinematic film are an additional cost.

DINING

Dinner, signature drinks, wedding socials, breakfast/brunch, and wedding cakes are all additional options available. Please consult with our wedding planner for more details.

DECOR

Colored linens, overlays, draping, chair covers, centre pieces, chargers, special lighting, arbors, and altar displays are all additional options available. Please consult with our wedding planner for more details.

Small but Elegant



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Wedding Packages

Couples preparing for their special wedding day know that there are many factors to consider and decisions to make. Heart of Niagara's Parkway Conference Centre provides everything you need to create a luxurious, memorable event for up to 500 guests at a price point that can be customized to fit your budget. Choose from two extraordinary all-inclusive packages (Elegant Essentials or Grand Celebration) to help reduce the headaches and costs most wedding planners experience. Our listed enhancements and preferred vendors make package customization even easier. Contact our professional wedding planner who will make sure your special day is truly memorable.

BOTH WEDDING PACKAGES INCLUDE:

- onsite wedding planner
- complimentary king room
- discounted guest room rates
- bride & groom menu sampling
- black or white chair covers & linens
- three votive tea candles per table
- elevated head table & backdrop
- dance floor & disc jockey table
- podium and microphone
- envelope box
- two menu cards per table
- round or long table seating
- onsite parking and WIFI access for guests

Grande Celebration

8 HOUR ALL-INCLUSIVE HOST BAR An assortment of our standard liquors, domestic beers & house wine.

DINNER WINE Unlimited pour throughout the dinner.

FOUR COURSE MENU Please see menu page.

LATE NIGHT PIZZA BUFFET Assorted pizza, coffee & tea station, complimentary cake cutting.

\$145 per person + tax and set up fees

Elegant Essentials

8 HOUR ALL-INCLUSIVE HOST BAR An assortment of our standard liquors, domestic beers & house wine.

> DINNER WINE Unlimited pour throughout the dinner.

THREE COURSE MENU Please see menu page.

AFTERGLOW Coffee & tea station, complimentary cake cutting.

> \$125 per person + tax and set up fees



Grande Celebration Menu

PASSED RECEPTION SELECT (3) CANAPÉS

Campari Tomato & Bocconcini Skewers, Pesto Oil (V) Mushroom, Kale & Walnut Tartlets (V) Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini Crispy Tiger Prawns & Sweet Chili Sauce Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla Pulled Pork, Corn Bread, Tomato Relish Smoked Salmon Rosette, Lemon Mascarpone, Crostini Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp

DINNER

Selection of Artisan Bread Rolls & Butter

SELECT (1) APPETIZER

Roasted Butternut Squash, Coconut Milk (V) Cream of Brie Caramelized Onion (V) Farmers Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG) Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (V)

SELECT (1) MAIN

Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes Grilled AAA Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Merlot Beef Jus Beyond© Steak, Quinoa & Wild Rice Pilaf, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (V)

SELECT (1) DESSERT

~Served with Coffee & Tea~ Earl Grey Creme Brulee, Biscotti, Berries Classic Tiramisu, Coffee Creme Anglais, Wafer Crisp Mango Cheesecake, Passionfruit Puree, Chantilly Cream

LATE NIGHT PIZZA BUFFET

Assorted Pizza, Coffee & Tea Station, Complimentary Cake Cutting

Elegant Essentials Menu

DINNER

Selection of Artisan Bread Rolls & Butter

SELECT (1) APPETIZER

Tomato & Basil Bisque (V) Classic Caesar Salad, Romaine Hearts, Herbed Croutons, Grana Padano Farmers Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG) Spinach & Frisee Salad, Fresh Strawberries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette (V)

SELECT (1) MAIN

Pan Seared Salmon, Wild Mushroom & Fingerling Potato Ragoût, Citrus Dill Beurre Blanc Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes Quinoa & Wild Rice Pilaf, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (V)

SELECT (1) DESSERT

~Served with Coffee & Tea~ Earl Grey Creme Brulee, Biscotti, Berries Classic Tiramisu, Coffee Creme Anglais, Wafer Crisp Mango Cheesecake, Passionfruit Puree, Chantilly Cream

AFTERGLOW Coffee & Tea Station, Complimentary Cake Cutting

UPGRADE MAIN

Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice add \$5 per person + taxes and fees

ADD PASTA COURSE (Choose One)

Pasta with Tomato Basil Pasta Alfredo Sauce Cheese Tortellini with Blue Cheese Cream Sauce add \$7 per person + taxes and fees

Enhancements

We make it easy to customize any package with a number of our most popular requests.

Antipasto Display

Fresh cut vegetables, dips Antipasto Platter including Canadian Cheeses, Pickled Vegetables, Marinated Mushrooms, Mediterranean olives, Peppered Feta, Cured Italian Meats \$18 per person + taxes and fees

Seafood Display

Chilled Seafood Display Mussels, Clams, Poached Shrimp, Yellowfin Tuna Tataki, Candied Salmon, Smoked Salmon, Freshly Shucked Oysters \$28 per person + taxes and fees

Chef Attended Reception Stations

Additional \$60 Chef Fee. Minimum 25 persons

Oyster Bar Freshly Shucked East + West Coast Oysters, Shallot Mignonette, Tabasco, Cocktail Sauce, Lemon \$16 per person + taxes and fees

Tortellini Pasta Bar Cream Sauce, Marinara Sauce, Parmesan, Chili Flakes \$12 per person + taxes and fees

> Chili Prawns Flambé Garlic Herb Butter, Pernod, Chili Flakes \$16 per person + taxes and fees

Late Night Options

What better way to finish the night of your life with one of these tasty upgrades.

Fryer Bar Mini-Perogies, Boneless Chicken Bites, Cheese Sticks, Spring rolls, Kettle chips \$10 per person + taxes and fees

Sheet Pizza Pepperoni, Sicilian,Veggie \$10 per person + taxes and fees

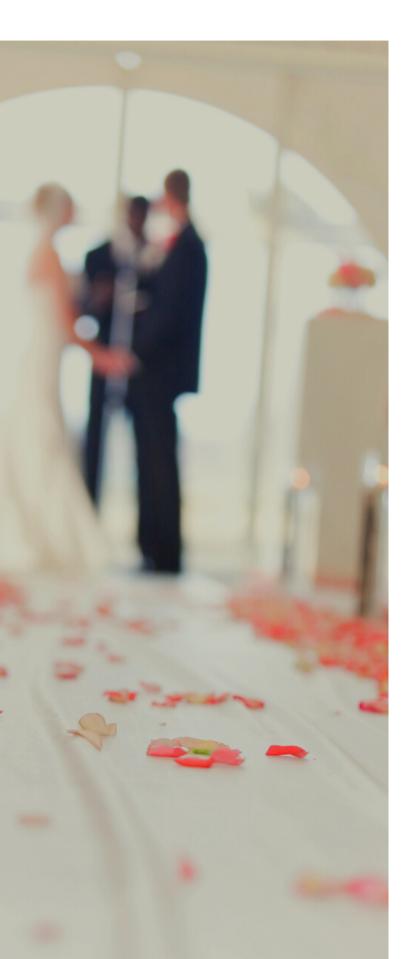
Poutine Bar Fries , Gravy , Bacon , Onion , Cheese , Tomato , Jalapeño, Black olives, Sour cream \$10 per person + taxes and fees

Grilled Cheese Station Four Types of Grilled Cheese Served with Seasoned Kettles Chips \$14 per person + taxes and fees

Late-Night Taco Stand Totopo Chips, Guacamole & Salsa La Catrina Tacos (Beef) Tacos Con Tinga (Pulled Chicken) Fresh Warm Corn Tortillas \$14 per person + taxes and fees







ONSITE

Ceremonies

\$800/day

Plus applicable taxes and fees

RENTAL INCLUDES:

- White backdrop
- Chair covers with sash
- Choice of white or black linen
- Marriage license signing table with linen
- Microphone
- DJ table and linen

Preferred Vendors

PHOTOGRAPHY

Our curated list of photographers each offers their own unique styles and packages. Don't wait, their dates book up fast.

Loverly Wedding Photography www.loverlyinvestment.com

Truth and Tales www.truthandtalesstudio.com

Amos Photography amos-photography.com

Morning Light Photography www.morninglightphotography.com

Josh Bellingham Photography www.joshbellingham.com

DECOR

Whether your vision is sophisticated, simple, traditional or modern our favorite decor specialists can help transform our space with their fantastic inventories of decor.

Set the Mood www.setthemooddecor.ca

Gala Decor <u>www.galadecor.ca</u>

Creative Decor and More creativedecorandmore.ca **OFFICIANT** Let Niagara's #1 team of Officiants set the tone off right for your special day.

Cathy Davis & Company www.cathydavisandcompany.com

WEDDING CAKES Beautiful and delicious hand-crafted wedding cakes and cupcakes decorated to order.

Cake by Cheryl <u>www@cakebycheryl.ca</u>

FLORISTS

Using preselected themes and the best quality flowers in season we think our vendor's highquality florals offer a more affordable option versus custom wedding arrangements.

Callia <u>www.callia.com</u>

AUDIOVISUALS

If you want to really elevate the night with more than just a DJ and Master of Ceremonies. Our vendor offers live musicians, unique uplighting, dance floor fog, photo booths, or monogrammed backlighting as further enhancements.

Chamberlain Entertainment <u>www.tedstunes.com/</u>