

*Every Wish.
Perfectly Granted.*



Holiday Inn

BURLINGTON HOTEL & CONFERENCE CENTRE

3063 SOUTH SERVICE ROAD
BURLINGTON, ONTARIO L7N 3E9
PHONE: 905-639-4443 FAX: 905-333-0477

Our Commitment to You.

The Holiday Inn Burlington Hotel & Conference Centre is committed to providing First Class Service, Award-Winning Cuisine and Special Attention to every detail to help create the Perfect Wedding. Our Culinary Team insists on only the finest ingredients to create extraordinary cuisine that will be enjoyed and remembered by you and your guests.

Let our experienced and dedicated team make your Wedding your most memorable event.

All Wedding Packages Include the Following:

- ◆ A BEAUTIFUL & PROFESSIONALLY DECORATED BANQUET ROOM
 - ◆ COMPLIMENTARY AREA FOR ONE HOUR PRE-RECEPTION
 - ◆ CHOICE OF LINEN COLOURS & FLOOR LENGTH TABLE CLOTHS
 - ◆ CHAIR COVERS
- ◆ COLOUR COORDINATED LIT BACKDROP FOR BEHIND THE HEAD TABLE
 - ◆ UPLIGHTING FOR THE ELEVATED HEAD TABLE
 - ◆ MIRROR SQUARES & TEA LIGHTS ON EACH TABLE
 - ◆ LATE NIGHT COFFEE AND CAKE CUTTING SERVICE
 - ◆ MENU CARDS FOR EACH TABLE
 - ◆ COMPLIMENTARY PODIUM & MICROPHONE
 - ◆ TASTE TEST FOR TWO
- ◆ OVERNIGHT ACCOMMODATION FOR THE BRIDE & GROOM
 - ◆ HEART TO HEART PACKAGE
 - ◆ PREFERRED GUESTROOM RATES FOR YOUR GUESTS
 - ◆ PROFESSIONAL ON-SITE WEDDING CONSULTANT
 - ◆ AMPLE FREE PARKING
- ◆ ALL PRICING GUARANTEED AT TIME OF BOOKING WITH DEPOSIT

Romance Package

PACKAGE INCLUDES:

Fresh Fruit Punch and Assorted Hors D'Oeuvres
During Pre-Reception
5 Hours of Open Bar Service
Peller Estates Wine with Dinner

All plated Wedding Menus include Oven Baked Rolls & Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Black & Herbal Teas. Main Courses are served with Seasonal Vegetables and your choice of Potato, Pasta or Rice.

SELECTION OF APPETIZERS - PLEASE SELECT ONE ITEM

- ◆ Sliced Tomato & Bocconcini in a Balsamic Glaze topped with Fresh Herbs and Olive Oil
- ◆ Spinach & Cheese Cannelloni in a Béchamel & Tomato Sauce
- ◆ Giant Ravioli stuffed with Ricotta Cheese
- ◆ Black Tiger Shrimp nestled on Butter Lettuce with Lemon & Seafood Sauce

SELECTION OF SOUP OR SALAD - PLEASE SELECT ONE ITEM

- ◆ Italian Wedding
- ◆ Butternut Squash
- ◆ Cream of Wild Mushroom
- ◆ House Green Salad with Mixed Salad Greens, Tomatoes, Cucumber and Red Onion Slices
- ◆ Butter Lettuce & Radicchio accented with Mandarin Oranges, served with Honey Lemon Vinaigrette
- ◆ Caesar Salad with Asiago Dressing

MAIN COURSES - PLEASE SELECT ONE ITEM

- ◆ 10oz Grilled Top Sirloin of Beef with Herb infused jus
- ◆ Supreme of Chicken stuffed with Smoked Mozzarella & Prosciutto, served with a natural jus
- ◆ Atlantic Salmon with Mango Salsa

DESSERT SELECTION - PLEASE SELECT ONE ITEM

- ◆ Double Chocolate Fudge Cake
- ◆ Individual Caramel Apple Pie
- ◆ Lemon Blueberry Cheesecake
- ◆ Turtle Cheesecake

\$101 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

Celebration Package

PACKAGE INCLUDES:

Fresh Fruit Punch and Assorted Hors D'Oeuvres
During Pre-Reception
5 Hours of Open Bar Service
Peller Estates Wine with Dinner & Sparkling Toast

This Wedding Buffet includes Oven Baked Rolls & Freshly Brewed Regular, Decaffeinated Coffee & Selection of Black & Herbal Teas.

CRUDITÉS WITH SEASONED DIPS

Carrot & Celery Sticks, Assorted Olives, Radish Roses, Cherry Tomatoes, Peppers

SALAD DISPLAY

Tossed Baby Greens with a Honey Lemon Vinaigrette,
Greek Village Salad with a Lemon Oregano Vinaigrette, Quinoa Salad with Apricot,
Cranberries, Almonds and Mango in a Coriander Lim Dressing, Roasted Beet Salad

DECORATED PLATTERS

Antipasto Platter with Salami, Bocconcini, Capicola, Grilled Vegetables, Artichokes, &
Marinated Olives,
Seafood Platter with Shrimp, Smoked Salmon and Shelled Mussels

ENTRÉE SELECTIONS

Chef Carved Prime Rib of Beef with Horseradish and jus & Yorkshire Pudding
Penne Primavera
Breast of Chicken in Brandy Peppercorn Sauce

Fresh Market Vegetables
Herb Roasted Potatoes
Steamed Rice Pilaf

Plus Choice of One of the Following:

Apple and Apricot Stuffed Pork Loin with a mild Pink Peppercorn Sauce
Fried Tilapia with Asian Slaw on a bed of Basmati Rice
Atlantic Salmon in a Citrus Cream Sauce

SWEET TABLE

International & Continental Cheese Display,
Assorted Pastries, Fresh Fruit Tray,
Assortment of Cakes, Pies and Flans

\$114 per person

Minimum of 50 Guests

30 to 49 Guests \$124 per person

Under 30 Guests \$129 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

Elegance Package

PACKAGE INCLUDES:

Fresh Fruit Punch and Assorted Hors D'Oeuvres
During Pre-Reception
5 Hours of Open Bar Service
Peller Estates Wine with Dinner & Sparkling Toast

All plated Wedding Menus include Oven Baked Rolls & Freshly Brewed Regular, Decaffeinated Coffee & a Selection of Black & Herbal Teas. Main Courses are served with Seasonal Vegetables and your choice of Potato, Pasta or Rice.

SELECTION OF APPETIZERS - PLEASE SELECT ONE ITEM

- ◆ Antipasto Plate with a selection of Melon, Italian Meat, Bocconcini Cheese & Grilled Vegetables
- ◆ Roast Mushroom Ravioli in a Truffle Sauce
- ◆ Black Tiger Shrimp nestled on Butter Lettuce with Lemon & Seafood Sauce
- ◆ Spinach & Cheese Cannelloni in a Rosé Sauce

SELECTION OF SOUP OR SALAD - PLEASE SELECT ONE ITEM

- ◆ Lobster Bisque
- ◆ Italian Wedding
- ◆ Butternut Squash
- ◆ Cream of Wild Mushroom
- ◆ House Green Salad with Mixed Salad Greens, Tomatoes, Cucumber and Red Onion Slices
- ◆ Butter Lettuce & Radicchio accented with Mandarin Oranges, served with Golden Italian Vinaigrette
- ◆ Caesar Salad with Asiago Dressing

MAIN COURSES - PLEASE SELECT ONE ITEM

- ◆ Duo of 6oz New York Striploin of Beef with Bordelaise Sauce & 5oz Chicken Milanese
- ◆ Duo of 6oz Striploin of Beef with Crisp Onion Straws and Salmon Filet with burre blanc
- ◆ Duo of 7oz Top Sirloin & Jumbo Shrimp
- ◆ Duo of Mushroom & Spinach Risotto Stuffed Quail sitting on a Provimi Veal Cutlet
- ◆ 12oz Grilled Veal Chop

DESSERT SELECTION - PLEASE SELECT ONE ITEM

- ◆ Belgian Chocolate Moose
- ◆ Lemon Meringue Cheesecake
- ◆ Individual Tiramisu
- ◆ Classic Crème Brûlé

LATE NIGHT

- ◆ Chocolate Fountain
- ◆ Accompanied with Sliced Fruit for Dipping

\$124 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

Cocktail Reception

COCKTAIL RECEPTION INCLUDES:

Beautifully Decorated Banquet Room, Table Linens, Cocktail Tables, Chair Covers, Overnight Accommodation for Bride & Groom, Heart to Heart Package, Preferred Guest Room Rates for your Guests, Professional On-Site Wedding Consultant, Guaranteed Pricing at time of Booking with Deposit

PACKAGE INCLUDES:

Fresh Fruit Punch 5 Hours of Open Bar Service

ASSORTMENT OF APPETIZERS

- ◆ Antipasto Plate with a selection of Melon, Italian Meat, Bocconcini Cheese & Grilled Vegetables
International & Continental Cheese Platter
- ◆ Fresh Vegetable Crudités with Ranch Dip
- ◆ Roasted Tomato Hummus with Pita Wedges
- ◆ Thai Shrimp
- ◆ Individual Bruschetta served on Garlic Toast with Feta
- ◆ Chicken Skewers with Sweet Chili Sauce
- ◆ Miniature Beef Wellington
- ◆ Pear and Brie Cheese with Cranberry Tortilla Triangles
- ◆ Wild Mushroom Mini Quiche
- ◆ Chef Served Pasta Station with 2 Sauces, Farfalle & Penne Pastas, and Miniature Chicken Parmesan
- ◆ Fresh Fruit Platter

\$75 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

Finishing Touches

Upgrade your Wedding Package by adding one of our Late Night Buffets

JUST A LITTLE NIBBLE —\$8.00 PER PERSON

- ◆ Freshly Brewed Regular & Decaffeinated Coffee and Selection of Black & Herbal Teas
- ◆ Fresh Fruit Platter
- ◆ Fresh Baked Assorted Gourmet Cookies

A LATE NIGHT SNACK—\$12.00 PER PERSON

- ◆ Freshly Brewed Regular & Decaffeinated Coffee and Selection of Black & Herbal Teas
- ◆ Fresh Fruit Platter
- ◆ Assortment of Cocktail Sandwiches Crisp Vegetable Crudités with Ranch Dip

PIZZA PIZZAZ—\$13.00 PER PERSON

- ◆ Freshly Brewed Regular & Decaffeinated Coffee and Selection of Black & Herbal Teas
- ◆ Fresh Fruit Platter
- ◆ Assorted Pizza Slices
- ◆ Vegetable Crudités with Ranch Dip

GOURMET CANDY BUFFET—\$13.00 PER PERSON

- ◆ A Variety of Six Assorted Gourmet Candies
- ◆ Displayed in Glassware on Risers, with Scoops, Tongs and Take-Away Bags

PRICES INCLUDE ALL TAXES & GRATUITIES

Add Ons ...

- ◆ CEREMONY ROOM AVAILABILITY
- ◆ ONSITE AUDIOVISUAL RENTALS WITH STAGEVISION
- ◆ HEAD TABLE CHARGER PLATES AVAILABLE AT \$1.00 PER PERSON
- ◆ SWAN ICE SCULPTURE – PRICING TO BE ADVISED
- ◆ PLATED DINNER PACKAGES, ADDITIONAL FEES FOR TWO ENTRÉE OPTIONS – PRICING TO BE ADVISED
- ◆ ADDITIONAL BAR HOURS – CHARGED ON CONSUMPTION
- ◆ MIRROR SQUARES & TEA LIGHTS ON EACH TABLE
- ◆ BAR BANDS AVAILABLE UPON REQUEST
- ◆ MENU CARDS FOR EACH TABLE
- ◆ \$25 PER PERSON INCLUSIVE FOR EACH ADDITIONAL GUEST AT TASTE TEST
- ◆ SHRIMP PYRAMID AVAILABLE AT PRE-RECEPTION—\$8.99 PER PERSON, PLUS APPLICABLE TAXES & GRATUITIES

Your Notes...