



*Congratulations!* Here at the Hampton Inn & Suites by Hilton Brantford, we understand how important your wedding day is. That is why we are committed to providing our award-winning service, exceptional cuisine and special attention to every detail, to help create your perfect wedding.

## All Inclusive Wedding Packages 2018-19

### Gold Package \$ 75 / person \*

- ♥ Three drinks tickets per person plus two bottles of house wine per table
- ♥ Plated or Buffet Dinner Service (see menus below)
- ♥ One night accomodation in a Romantic Suite for the Wedding Couple
- ♥ Discounted rates for guest rooms
- ♥ Dedicated Event Coordinator and Catering Coordinator on site
- ♥ Complimentary Taste Testing for Wedding Couple
- ♥ Candlelight centerpieces
- ♥ Elegant white chair covers, white tablecloths, and choice of white or black napkins
- ♥ Grand Ballroom hall rental including plates, cutlery, china, glassware, tables and chairs, table numbers, set up, clean up
- ♥ Envelope Box and Easel for seating plan
- ♥ Dance Floor, Podium, Microphone, Screen & LCD Projector
- ♥ Cash Bar including beer, wine, and liquor

### Platinum Package \$ 90 / person \*

Gold Package plus:

- ♥ Open Bar (5 Hours) - replacing drink tickets

### Diamond Package \$ 100 / person \*

Gold & Platinum Package plus:

- ♥ Décor Package \*\*

**\*\*Décor Package:** Back Drop with Colour and Lights, Head, Cake, and Registration Table Décor, Chair Cover Personalized Wraps, Personalized Colour Table Runners, Ceiling Canape Drapes (3 panels)

\*Above Prices are subject to 15% Service Fee and 13% HST. All prices are subject to change without notice.

Must have a minimum of 85 guests for above package prices or surcharges will apply.

Reception packages also include one bartender fee (for 100+ guests, additional bartender fee applies), SOCAN fee and Sound Fee.

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# *Plated Dinner Menu*

## *First Course*

(Choice of One Salad or Pasta)

**Mixed Greens and Organic Seedlings** – *With Marinated Seasonal Garnishes, Extra Virgin Olive Oil and Vinaigrette*

**Classic Caesar** – *With Crisp Double Smoked Bacon, Rustic Black Olive Tapenade Croutons, Shaved Reggiano, and Creamy Lemon Dressing*

**Arugula and Frisse Salad** - *With Roast Baby Beets, Butternut Squash, Honey Roasted Shallots, Pumpkin Seeds, and Goat Cheese with Raspberry Wildflower Honey Dressing*

**Mediterranean Salad** - *Crisp Seasonal Greens and Baby Lettuces with Grape Tomatoes, Cucumber, Red Onion, Olives, Rustic Herb Croutons, Feta Cheese, and Basil Virgin Olive Oil Vinaigrette*

**Farfale Pasta** - *With Forest Mushrooms, Butternut Squash, and Roast Bermuda Onions with Spinach Basil Pesto Cream*

**Penne Pasta** - *With Tomato Basil Sauce, Prosciutto, Olives, Cold Pressed Olive Oil and Parmesan Reggiano*

## *Sides*

(Choice of 2)

- ♥ Basil Whipped Potatoes
- ♥ Roasted Mini Potatoes
- ♥ Vegetable Rice Pilaf
- ♥ Sweet Corn Succotash
- ♥ Seasonal Vegetables
- ♥ Asparagus

## *Entrée*

(Choice of 1)

**French Bistro Chicken** - *Served with café du paris butter, roasted garlic and natural pan jus or choose one of the following stuffing options: Woodland Mushrooms, Roast Garlic, Feta Cheese and Fresh Thyme OR Parma Ham, Sage, Swiss Gruyere Cheese and Roasted Asparagus OR Asiago Cheese, Baby Spinach, Pine Nuts and Fresh Basil Pesto*

**Roast Sirloin of Beef** - (Upgrade to Peppercorn Crusted Beef Tenderloin \$5 pp)  
*Certified Angus Beef marinated, seasoned and roasted to perfection with natural pan jus and horseradish or choose one of our hand-crafted sauces: French Bistro OR Bourguignon OR Peppercorn Steak Sauce*

**Cheese Stuffed Pasta** - (Vegetarian) *With Butternut Squash, Crimini Mushrooms, Baby Spinach, Roast Bermuda Onions, and Basil Pesto Cream*

**Baked Ratatouille Casserole** - (Vegetarian) *Mushrooms, Peppers, Zucchini, Tomatoes, And Eggplant on Risotto with Asiago and Goat Cheese*

## *Add to any Entrée*

(Additional \$5 pp)

**Three Roast Jumbo Shrimp OR Two Sea Scallops**  
*with Chili Garlic Lime Butter*

## *Dessert*

(Choice of 1)

**White Chocolate Mousse Cake** - *Filled with Blueberries and Layered with Vanilla Bean Cake*

**Triple Chocolate Brownie** - *With Fresh Berry Compote, Vanilla Bean Sauce, and Salted Caramel Praline Crackle*

**Crème Brulee Cheesecake** - *With Summer Berry Compote*

## *Plated Dinner Service Includes*

- ♥ Freshly Baked Artisan Breads and Fresh Butter
- ♥ Freshly Brewed Coffee & Tea with Dessert

# *Buffet Dinner Menu*

## Salads

*(Choice of 2)*

- ♥ Crisp Garden Greens with House Dressing
- ♥ Classic Caesar
- ♥ Mediterranean Salad
- ♥ Seven Bean Salad
- ♥ Broccoli and Cheddar Salad
- ♥ Farfale with Smoked Salmon and Dill Salad
- ♥ Tuna Mac Salad
- ♥ Mediterranean Orzo with Feta Salad
- ♥ Spinach Salad with Oranges, Almonds, Fresh Berries, and Orange Yogurt Dressing

## Entrée

*(Choice of 2)*

**Carved Roast Sirloin of Beef** - *with Garlic Pan Jus*

**Maple Mustard Glazed Pork** - *Roast loin of pork brushed with pure maple syrup, French Dijon mustard and fresh sage*

**Roast Turkey** - *With savory apple sage stuffing, pan gravy and fresh cranberry sauce*

**Honey Mustard Glazed Bone in Virginia Ham** - *Carved to Order*

## Pasta

*(Choice of 1)*

**Panko Crusted Mac and Cheese** - *House made Farfalle noodles, 3 year aged Cheddar, Romano, Feta, and Gruyere Cheeses with Country Ham and Fresh Cream*

**Spinach and Ricotta Ravioli** - *Fresh Spinach, Red Onions, Toasted Pine Nuts in a Basil Pesto Cream and Pecorino Romano Cheese*

**Mediterranean Penne** - *Marinated Chicken, Tomatoes, Olives, Feta, Artichokes, Roast Peppers, Grilled Zucchini, and Red Onions in a Tomato Basil Sauce*

## Sides

*(Choice of 1)*

- ♥ Herb Roasted Mini New Potatoes
- ♥ Chive Smashed Yukons
- ♥ Cream Scalloped Potatoes

## Buffet Dinner Service Includes

- ♥ Fresh Seasonal Vegetables with Lemon Basil Butter Sauce
- ♥ Freshly Baked Artisan Breads and Fresh Butter
- ♥ Decorative Display of Freshly Made Pies, Cakes, and Pastries
- ♥ Freshly Brewed Coffee & Tea with Dessert

## *A la Carte:*

### **Ceremony plus Cocktail Reception**

**\$ 650 +SVC Fee +HST** (when booked with a Hampton wedding reception)

#### **Includes:**

- ♥ Cocktail reception in lobby - with soft drinks and water (Food & Alcoholic Beverages available at additional cost)
- ♥ Theatre Style set up with elegant chair covers
- ♥ Decorative Aisle Runner
- ♥ Ceremony Rehearsal at hotel prior to wedding - Time subject to hall availability

**Hall Access Night before at 6pm**  
\$300

**DJ/Lighting Service (Reception)**  
\$700 / 8 hrs

**DJ Service (Ceremony)**  
\$200 / service

**Back Drop with Colour & Lights, Head, Cake & Registration décor and under Table Lighting**  
\$650 / package

**Chair Covers**  
\$3 / chair

**Chair Cover Wraps**  
\$2 / chair

**Decorative Brooches for Chairs**  
\$0.85 / chair

**Ceiling Canape Drapes (6 panels)**  
\$550 / set

**Ceiling Canape Drapes (3 panels)**  
\$375 / set

**Decorative Charger Plates**  
\$1.25 / person

**Table Runners**  
\$8.50 / runner

**High Top Cocktail Tables w/linen**  
\$25 each

**Table Skirting**  
\$11 / table

**Coloured 120" Round Tablecloths**  
\$10 each

*Before your big day, celebrate your bridal shower with Hampton!*

Banquet halls available from 10 to 130 guests.

**2 Drink Host Bar**  
\$10 / person

**Full Open Bar (5 Hours)**  
\$30 / person

**House Wine Bottle**  
(Magnotta Chardonnay & Merlot)  
\$20 / bottle

**Corkage Fee**  
\$9 / bottle

**Cash Bar**  
\$5 / alcoholic drink

**Bartender Fee**  
\$20 / hour  
(Required 1 hr prior to bar open and  
1 hr after bar closes)

All prices listed above are subject to 15% Service Fee and 13% HST. CASH BAR prices include 10% liquor tax, 13% HST & 15% Service Fee. HOST BAR prices are subject to 10% liquor tax, 13% HST & 15% Service Fee. Non-package cash bars subject to \$150 + Service + HST set up fee plus cost of bartender(s). Liquor prices & choices are subject to change.

Additional wine options available upon request.

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