

Wedding Packages

2019-2020



Holiday Inn

PETERBOROUGH WATERFRONT

Wedding Package

Our Wedding Package includes the many extras to ensure your wedding is a day that gives you and your guests the memory of a lifetime.

Personalized choice of menu

Complimentary coffee and tea at late night

Complimentary overnight accommodation for the Bride and Groom in a King Riverview Guestroom

Complimentary cutting and serving of the wedding cake at late night

Complimentary breakfast for the Bride and Groom the following morning

Complimentary non alcoholic fruit punch and crudités platter for your pre reception

Personalized VIP Gift the evening of the wedding for the Bride and Groom

Locally made chocolate truffles at late night (based on numbers for dinner)

House linens, napkins, and chair covers

All pricing is subject to HST and Gratuity

"From the start, the staff at Holiday Inn Peterborough Waterfront were so accommodating, easy to communicate with and extremely personable. The hotel's Catering Sales Manager Lisa went above and beyond suggesting ideas and overseeing all of the planning and scheduling that went into our cocktail hour, reception and guests' stay. The day of, the venue was transformed!

Our guests thoroughly enjoyed the hot and delectable meal and the hand-carved meat at the chef's carving station. The staff were very friendly and well organized. We have heard nothing but amazing feedback from our many out-of-town guests, and we couldn't agree more, about how the venue was an excellent choice offering guests a high level of comfort, convenience and great service."

Christina Pendergest, October



HOLIDAY INN PETERBOROUGH WATERFRONT

150 George Street N | Peterborough, ON K9J 3G5 | T: (705) 740-6581 | F: 705-740-6557

Lisa Mallette Catering Sales Manager | lisa.mallette@whg.com

Buffet Options

WEDDING BUFFET NUMBER ONE

Rolls and Butter, Market Salad with Assorted Dressings,
Broccoli Cranberry Salad, Greek Pasta Salad, and Caprese Salad
Roasted Rosemary and Thyme Rubbed Fingerling and Sweet Potatoes
Herb Roasted Peppers, Parsnips, Carrots and Eggplant Medley
Eggplant Parmigiana with Melted Mozzarella Cheese
Assorted Cakes, Pies and Sliced Fresh Fruit, Coffee and Tea

6oz Marinated Grilled Boneless Skinless Chicken Breast with a
Watermelon-Cucumber Salsa **\$42**

6oz Bourbon Glazed Carved Beef Tenderloin with Bacon-Horseradish Pan Gravy **\$46.50**
6oz Maple Peppered Salmon **\$42**

WEDDING BUFFET NUMBER TWO

Rolls and Butter, Market Salad with Assorted Dressings
Broccoli Cranberry Salad, Greek Pasta Salad, and Caprese Salad
Roasted Rosemary and Thyme Rubbed Fingerling and Sweet Potatoes
Herb Roasted Peppers, Parsnips, Carrots and Eggplant Medley
Eggplant Parmigiana with Melted Mozzarella Cheese
Pickle Platter, Cheese and Crackers
Assorted Cakes, Pies and Sliced Fresh Fruit, Coffee and Tea

CHOICE OF ANY TWO OF THE 3 OPTIONS FOR **\$51.50**

6oz Marinated Grilled Boneless Skinless Chicken Breast with a Watermelon-Cucumber Salsa
6oz Bourbon Glazed Carved Beef Tenderloin with Bacon-Horseradish Pan Gravy
6oz Seared Maple Peppered Salmon

WEDDING BUFFET NUMBER THREE **\$62**

Rolls and Butter, Market Salad with Assorted Dressings
Broccoli Cranberry Salad, Greek Pasta Salad, and Caprese Salad
Roasted Rosemary and Thyme Rubbed Fingerling and Sweet Potatoes
Herb Roasted Peppers, Parsnips, Carrots and Eggplant Medley
Eggplant Parmigiana with Melted Mozzarella Cheese
Pickle Platter, Cheese and Crackers
Poached Shrimp (2 pieces per person)

6oz Marinated Grilled Boneless Skinless Chicken Breast with a Watermelon-Cucumber Salsa
6oz Seared Maple Peppered Salmon
6oz Bourbon Glazed Carved Beef Tenderloin with Bacon-Horseradish Pan Gravy
Assorted Cakes, Pies and Sliced Fresh Fruit, Coffee and Tea

All priced on a per person basis plus HST and Gratuity

SPECIAL PRICING FOR CHILDREN 5-12



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Wedding Dinner

PLATED OPTIONS

APPETIZERS

RIVERSIDE SALAD

Hand Picked Baby Greens,
Cherry Tomato, Juilenne Carrot,
Strawberries, Oranges
and Toasted Pumpkin Seeds
with Sweet Onion Dressing
\$6.75

CAESAR SALAD

Hand Chopped Romaine,
House Made Caesar Dressing,
Bacon, Shaved Asiago Cheese,
House Made Croutons
and Grilled Lime Wedge
\$6.95

MEDITERRANEAN MARINATED VEGETABLE SALAD

With Roasted Red Peppers, Artichokes,
Olives, Feta, Cucumbers, Onions,
Tomatoes and Oregano Vinaigrette
on a Bed of Mixed Greens
\$7.25

HOUSE MADE SPRING ROLLS

Two House Made
Vegetable Spring Rolls,
Deep Fried until Crispy, served with
Sweet Chili Sauce and Hoisin Sauce
\$7.25

BAKED BRIE

Velvety Warm Rich Brie, topped with our
Delicate House Made Strawberry Sauce
\$7.75

RADICCHIO AND ROMAINE SALAD

With Shaved Parmesan, Sliced Almonds and
Cherry Tomatoes with a Lemon Vinaigrette
\$8.25

SPRING MIX GREENS

With Pears, Blue Cheese, Walnuts
and Port Wine Vinaigrette
\$8.00

3 Courses must be contracted for plated
dinners



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Wedding Dinner

PLATED OPTIONS

ENTREES

Choose One of the Following with Choice of Vegetable and Starch

COMBO OF 4 OZ BEEF TENDERLOIN AND
5 OZ GRILLED CHICKEN BREAST
Grilled Beef Tenderloin Medallions with a
Merlot Reduction and Marinated Boneless
Skinless Chicken Breast with a
Watermelon-Cucumber Salsa
\$48

SPICY PAD THAI BOWL WITH TOFU
With Rice Noodles,
Garlic, Shallot, Snow Peas, and
Julienne Vegetable, topped with Cilantro,
Scallions, & Cashews
\$31
Additional charges apply to add chicken or
shrimp

PECAN AND CRANBERRY CRUSTED
CHICKEN BREAST
With a Parmesan Cream Sauce
(6 oz.)
\$38

SEARED BEEF TENDERLOIN
with Béarnaise & Horseradish or with a
Merlot and Shallots Reduction
(6 oz.)
\$43

SLOW ROASTED PRIME RIB (MED)
with Yorkshire Pudding
(6 oz.)
\$48

SEARED MAPLE PEPPERED SALMON
Maple Peppered Atlantic Salmon,
(6 oz.)
\$37

PROSCIUTTO SPINACH AND PROVOLONE
STUFFED CHICKEN BREAST MILAN
With a Princess Sauce
(6 oz.)
\$37.50

YOGURT, OLIVE OIL, LIME JUICE
AND GARLIC MARINATED GRILLED
CHICKEN BREAST
(6 oz.)
\$37

PAN SEARED SEA BASS PICATTA
In a Lemon, White Wine Butter Sauce
with Capers and Shallots
(6 oz.)
\$40

Price includes Rolls and Butter, Dessert, Coffee and Tea
Special pricing for children 5-12
3 Courses must be contracted for plated dinners



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Wedding Dinner

PLATED OPTIONS

VEGETABLES

Choose One of the Following

Market Fresh Vegetables

Grilled Zucchini, Peppers, Carrots, Parsnips and Eggplant Medley
Whole Roasted Asparagus with Cracked Pepper, Olive Oil and Fleur De Sel

ACCOMPANIMENTS

Choose One for Each Entree

Truffled Parmesan Mashed Potatoes

Fresh Rosemary and Thyme Rubbed Roasted Fingerling and Sweet Potato Mixture

Herb and Garlic Medley of Oven Roasted Sweet Yukon and Red Potatoes

Cracked Olive and Roasted Israeli Cous Cous

Roasted Garlic Mashed Potatoes

Local Staples Maple Smashed Yams

Citrus Scented Basmati Rice

DESSERTS

Choose One of the Following

House Made Pavlova with Mixed Berries

House Made Apple Crumble with a Vanilla Bean Sauce

White Chocolate Banana Bread Pudding with Caramel Sauce

Chocolate Brownie in a Jar with Chocolate Sauce, Strawberries and Whipped Cream

New York Cheesecake with Fruit Compote

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Wine

RED AND WHITE OPTIONS

RED WINE

JACKSON TRIGGS CAB FRANC
\$29/bottle

WOODBIDGE CAB SAUVIGNON
\$39/bottle

JACOBS CREEK SHIRAZ
\$36/bottle

FLIPFLOP MERLOT
\$34/bottle

WHITE WINE

PELEE ISLAND, PINOT GRIGIO
\$32/bottle

JACKSON TRIGGS CHARDONNAY
\$29/bottle

INNISKILLIN, RIESLING
\$38/bottle

RUFFINO PINOT GRIGIO
\$39./bottle



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Late Night Reception

PLATTERS AND STATIONS

GREAT CANADIAN CHEESE BOARD

Display with Sliced Baguettes, Crackers,
and garnished with Seasonal Fresh Fruit
\$250 (serves 30)

ASSORTED SLICE FRESH FRUIT

Fresh Sliced Fruit with Honey Yogurt Dip
\$175 (serves 30)

MACARONI AND CHEESE BAR

Elbow Pasta Cheddar Macaroni and Cheese,
Cavatappi Pasta Monterrey Jack,
Goat and Parmesan Cheese
Served with a Toppings Bar of Chopped Bacon,
Green Onions, Bread Crumbs and
Jalapeno Peppers
\$8.75 per person

POUTINE STATION

Pinwheel Fries, Lattice Fries, White Cheese
Curds, Grated Cheddar Cheese, Grated Mozza-
rella Cheese, Thyme Infused Gravy and
Scallions
\$8 per person

ICE CREAM SUNDAE STATION

Vanilla, Chocolate and Strawberry
Premium Ice Cream served with
Hot Fudge, Caramel, Strawberry Sauce,
Chopped Nuts, Whipped Cream,
Chocolate Chips, Cherries, Candy Sprinkles
and Crushed Oreos
\$8.75 per person

SANDWICH AND WRAP PLATTER

An assortment of
Ham, Turkey, Beef, Grilled Vegetable,
Tuna Salad and Egg Salad all on
Artisian Buns and Fresh Wraps,
Pickles and Olives
\$130 (serves 30)

THIN CRUST PIZZA BUFFET

An Assortment of Meat Lovers,
Pepperoni and Vegetarian
Pizzas—based on 2 slices per person
\$6 per person

MINI HOT DOG AND SLIDERS STATION

Petite Hot Dogs and Hamburgers Grilled Table-
side and Presented on Mini Buns with Publican
House Beer Infused Ketchup and Grainy
Dijon Mustard or our own Dijonnaise
\$9 per person

QUESADILLAS STATION

Vegetarian, Beef and Chicken with
Sautéed Onions, Peppers, and the House
Quesadilla Cheese Blend,
In a Crispy Flour Tortilla accompanied by
Cilantro Sour Cream
and a Black Bean Salsa
Set Station \$9 per person

All Stations require a Minimum of 50 People
unless stated otherwise



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Pre Reception

BUTLER STYLE HORS DE HOUVRES

CHOOSE 4 OF THE FOLLOWING SELECTIONS

\$10 Per Person—4 Pieces Per Person

VEGETABLE ROLL

Mango, Carrot, Snow Pea and Bean Sprouts wrapped in Rice Paper

HONEY ROASTED CHERRY TOMATO BRUSCHETTA

Peppered Goat Cheese on a Toasted Baguette topped with Honey Roasted Tomatoes

MINI SPRING ROLLS

House Made Vegetable Spring Rolls served with an Orange Hoisin Sauce and Plum Sauce

BACON WRAPPED SCALLOPS

Smokey Bacon wrapped around a Roasted Scallops

BAKED MEATBALLS

House Made Meatballs baked in our own BBQ Sauce

MINI BREADED FISH CAKE

House Made Fish Cake Breaded and served with our own Lemon Garlic Aioli

PROSCIUTTO NEST

Herb Chick Peas & Roasted Red Peppers nestled inside Baked Prosciutto

COLD SHRIMP ROLL

Shrimp, Carrot, Bean Sprouts, Snow Peas & Basil wrapped in Rice Paper

HAM & SWISS ASPARAGUS CREPE

Ham, Swiss & Asparagus rolled in a Crepe topped with a Herb Cream Sauce

BAKED BRIE

Breaded Brie Cheese with a Strawberry Sauce

ANTIJITOS

Cream Cheese, Hint of Jalapeno wrapped in a Tortilla



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Host & Cash Bars

At Holiday Inn Peterborough Waterfront we offer both host and cash bars. We will provide a private bar and dedicated bartender within the Regency Ballroom or Garden Court for your wedding.

Set Host Bar:

Add a host bar for a five (5) hour time frame for \$40.00 per person of drinking age (plus taxes and gratuity) on top of the dinner price in the wedding package. The Holiday Inn will stock the bar with domestic beer, house wine, house spirits (scotch, rye, rum, gin and vodka), and coolers.

**This option is not offered if additional guests are only being invited to the dance portion of the event

Host Bar Option 2:

All drinks consumed from the banquet bar will be charged to the main account plus applicable taxes and Gratuity. A credit card is required to be on file and will be preauthorized for the estimated amount prior to your event date to ensure payment

Toonie Bar:

Guests can purchase drinks for \$2.00 from the banquet bar, the remaining balance being charged to the main account plus applicable taxes and gratuity.

Ticket Bar:

The Bride and Groom can hand out drink tickets throughout the night and the total will be charged to the main account plus applicable taxes and gratuity. Guests will still have the option of buying their own drinks.

Pricing:

Prices for cash bar contracts are subject to change without notice but host bars pricing will be honoured on all signed contracts.

POLICY:

It is our policy to serve no more than two drinks to one person at one time and only offer single shot drinks. The hotel staff is qualified with Smart Serve and will follow all federal and provincial laws; our bartenders have the right to stop serving drinks to someone that appears to have had too much alcohol, or is acting inappropriately towards another guest or staff member. Should our staff members be in the position to ask a guest to leave the ballroom, the Banquet Manager will do their best to contact the bride and groom prior to any action taken. If the bride and groom are not available, the parents of the bride and groom will be contacted instead.

With any contracted wedding we will provide on-site security working the grounds and hallways. Outside alcohol is not permitted in the Holiday Inn function space, restaurants or public areas. Outside alcohol can only be consumed in guestrooms. Should any guests bring outside alcohol into the ballroom or found drinking outside the designated area they may not be welcomed back into the wedding event area. If you wish to offer your guests any alcoholic beverages for your wedding favors, they cannot be consumed until they are off Holiday Inn property or inside their guestroom.



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Wedding Policies

PAYMENT AND GUARANTEE PROCEDURES:

A \$1000.00 non refundable advanced deposit is required to confirm your booking. A payment schedule will be arranged which will require 100% of the estimated total being paid three (3) weeks in advance of the function date. Any balance is due no later than the day following the function unless other payment procedures are pre-authorized. Guaranteed dinner and reception numbers are required to be provided to the hotel a minimum of one (1) week prior to the function date.

CANCELLATION POLICY:

A cancellation of 3-6 months prior to the function will result in a cancellation fee of 25% of the estimated food and beverage ordered. If food and beverage has not yet been ordered the estimate will be 25% of the expected guests times our lowest package price of \$35.00 per person plus taxes. A cancellation of 3 months or less will result in a cancellation fee of 50% of the estimated food and beverage ordered. If food and beverage has not yet been ordered the estimate will be 50% of the expected guests times the lowest package price of \$35.00 per person plus taxes. Initial deposit is non-refundable.

DECORATIONS:

The function space will be made available for this purpose a minimum of two (2) hours prior to the start of the function. When 100% of the estimate is received 3 weeks prior to your event, The Holiday Inn will allow access to the room starting at 7am the day of your event if it has not been previously booked during the day. Most decorations are acceptable except those that will result in any holes or defacing of the hotel property. This would include thumbtacks, nails, scotch tape, tape, staples or open flames. We request that masking tape be used to fasten any decorations to the wall etc. A \$300.00 cleaning charge will be applied to any function that makes use of confetti or glitter as tabletop décor.

All personal properties must be removed from function space upon completion of the function. The hotel is not responsible for any loss, theft or damage to personal articles left on property, in addition, the Holiday Inn is not responsible for moving or storage of gifts or gift envelopes.

OUTSIDE CATERING

Due to health & safety regulations, the hotel does not allow outside caterers to provide food services on property or any food to be removed from property with the only exception being the wedding cake. Wedding cakes are the responsibility of the bride and groom.

SOCAN AND RE:SOUND FEE:

Both Socan and Re:Sound charges will be applied to all contracted functions that offer live or DJ music. This also includes the use of electronics such as I-Pod Stations. Socan Canada charges applies to the Society of Composers, Authors and Music Publishers of Canada, and Re: Sound is for obtaining fair compensation for artists and record companies for their performance rights. The charges that will apply will depend on the event room contracted, guaranteed numbers and whether or not dancing is involved.

ROOM RENTAL;

REGENCY BALLROOM: (based on your guaranteed adult dinners being contracted)
150 or more no rental charges | 120-149 \$350 | 100-119 \$500 | Under 100 \$1000
Reception only room rental starts at \$1500.00 (Food is required to be contracted through the hotel)

GARDEN COURT ROOM \$300 plus HST for your pre reception area

**discounted rates may be offered on Friday or Sunday Weddings as well as any receptions taking place in January-April based on availability

All room rental charges are subject to applicable taxes. Prices are subject to change without notice.



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