

Marystown Hotel & CONVENTION CENTRE

Contact: reserve@marystownhotel.com
1-866-612-6800 (toll free)



2011 *Wedding Package*

Wedding Package Information

The Management and Staff of the Marystown Hotel and Convention Centre will assist you in coordinating your complete package for your *Special Day*.

Our services include:

- ❖ A two course meal including entrée and dessert. For an additional fee you can add an appetizer for a three-course meal
- ❖ Complimentary wine for guests at the head table.
- ❖ A kids menu is available upon request
- ❖ Complimentary overnight accommodations for the bride and groom on their wedding night. Room is non-transferrable and can only be used by bride and groom on their wedding night.
- ❖ Discount room rates for wedding guests.
- ❖ Complimentary room for photographs. (subject to availability)
- ❖ We now have Ivory chair covers and sashes, pre-lit arch and columned pillars draped with fabric for lease; please inquire for pricing & availability.
- ❖ Hors d'oeuvre functions must be to a minimum value of \$1500.00.
- ❖ Marystown Hotel has the exclusive right to serve all food & beverage within the premises therefore, no food or beverages of any kind will be permitted to be brought into the banquet area by any patron and/or guest.
- ❖ To insure prompt, uninterrupted service we require 30 days notice on menu selections prior to the function date.
- ❖ Marystown Hotel requires a guaranteed number of guests attending the function 14 days prior to the event. Charges will be made on this guaranteed number or the actual number of people served whichever is greater.
- ❖ Meals, which have been guaranteed for the function but are not served, may be distributed to the guests present, as a second serving. Meals will not be prepared for take out after the function.
- ❖ We are obligated to abide by section 43 of the Newfoundland and Labrador Liquor Control Act therefore all alcoholic beverages must be purchased through the hotel.
- ❖ Bartender charges will be \$11.00 per hour, for groups less than 100 people for a private bar
- ❖ Prices are current and guaranteed for sixty days. All food and beverage is subject to 13% HST and 15% gratuity.
- ❖ Confetti is not permitted inside or outside the hotel or as decoration on tables. Thumbtacks and adhesive tapes are not permitted for decorating the banquet area. Tapered candles are not permitted as decorations.
- ❖ There is no provision of alternative rooms for a private cocktail hour. All alcoholic beverages **MUST** be served by the hotel in the venue provided as per our Liquor Control Act.
- ❖ **SOCAN fee** is not included in our prices. This amount will be added to your account.
- ❖ Check in time is 3:00pm. Our facility is Non-smoking
- ❖ A \$500.00 deposit is required to confirm your date. Deposits are not refundable.
- ❖ An additional \$500.00 deposit is required 30 days prior to your function date. Deposits are not refundable.
- ❖ Full payment is due 24 hours prior to beginning of the function.

Appetizers

Tossed Garden Salad	\$4.25
Caesar Salad	\$ 4.75
Cod au Gratin in Potato Skins	\$ 4.99
Newfoundland Baby Shrimp Cocktail	\$ 4.99

Main Entrée Selections

Roast Young Turkey (Served with savory dressing and all the trimmings)	\$17.99
Pan Fried Cod with Lemon Butter	\$17.99
Stuffed Chicken Breast with gravy	\$17.99
Bone-in roasted seasoned chicken breast wrapped in bacon (Served with home-style gravy or shiitake mushroom sauce)	\$19.99
Half Cornish Hen on wild rice	\$ 23.99
Glazed Apple Roasted Pork Loin	\$16.99
Roast Beef Dinner	\$16.99
The Garnished Cold Platter (Salads, Cold Cuts, Lettuce, Tomato, Dressing, Deviled Egg)	\$15.99

Also included: *Chef's choice of two seasonal vegetables*

And your choice of: *Creamy Whipped Potato*

Oven Roasted baby reds
Duchess

Rolls & Butter
Coffee, Tea

You're Choice of Homemade Desserts

Strawberry or Chocolate Mousse
Newfoundland Berry Pastry
Cheesecake with Choice of Topping
Chocolate Fudge Cake
Orange Creamsicle Cake

All Food & Beverage Items Subject HST & 15% Gratuity.

PARTY TRAYS

Small feeds 10-12 persons, Med feeds 20-25 and Large feeds 30-35

Assorted Cheese & Cracker Tray	Sm. \$27.99	Med. \$39.99	Lg. \$49.99
Vegetable Tray & Dip	Sm. \$19.99	Med. \$29.99	Lg. \$39.99
Fresh Fruit Tray	Sm. \$22.99	Med. \$35.99	Lg. \$45.99
Assorted Deluxe Sandwiches	Sm. \$45.99	Med. \$57.99	Lg. \$67.99
Deli Platter & Bread Rolls	Sm. \$45.99	Med. \$57.99	Lg. \$67.99
Nacho Chips with Dip	Sm. \$16.99	Med. \$26.99	Lg. \$35.99
Seasonal Seafood Platter	Sm. \$65.99	Med. \$95.99	
Selection of Desserts	Sm. \$29.99	Med. \$39.99	Lg. \$49.99

Regular Hors D'Oeuvres

Prices are based on per dozen

Wrapped Jumbo Shrimp in Prosciutto	\$17.95
Ham	\$14.95
Bacon Wrapped Scallops	\$12.95
Buffalo Wings	\$12.95
Baby Shrimp Pastry Shell	\$12.95
Battered Shrimp or Scallop	\$12.95
Beef Souvalaki	\$11.95
Hot Buffalo Chicken Pizza	\$11.95
Assorted Quiche	\$11.95
Chicken Baja Bites	\$10.95
Cheese Balls	\$12.95
Crab Cakes	\$ 9.95
Spring Rolls	\$9.95
Spicy Meatballs	\$8.95
Sausage Rolls	\$11.95
Mediterranean Brochette	

Special requests may be catered to if you contact chef in advance

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WINE LIST

Sparkling Wines

Andres Baby Champagne \$19.95

White Wine

Bolla Pinot Grigio \$28.95
Hardy's Nottage Hill Chardonnay \$27.95
Two Oceans Sauv. \$25.95

Red Wine

Bolla Valpolicella \$28.95
Jindalee \$27.95
Mouton Cadet \$35.95
Hardy's Nottage Hill Cabernet \$35.95

Punch

Fruit Punch (non-alcoholic) 6L 59.95
Caribbean Rum Punch 6L 135.00

If your preferred wine choice is not listed, please inquire.

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