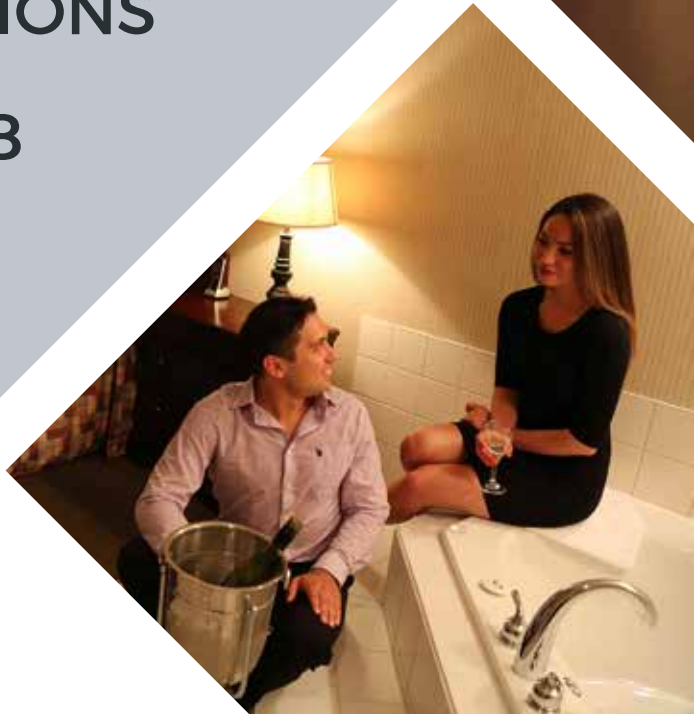




WEDDING PACKAGE  
SELECTIONS  
—  
2018



**Marystown Hotel**  
& CONVENTION CENTRE

FOR RESERVATIONS & INQUIRIES:

[tbishop@cityhotels.ca](mailto:tbishop@cityhotels.ca) /or/ [bstapleton@cityhotels.ca](mailto:bstapleton@cityhotels.ca)  
[reserve@marystownhotel.com](mailto:reserve@marystownhotel.com)  
1-866-612-6800 (Toll Free)

# OUR SERVICES

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

- 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 with a complimentary breakfast next morning at PJ's restaurant.\*
- Discount room rates for wedding guests.
- Complimentary room for photographs.  
*(subject to availability)*
- Premium ivory chair covers, ivory/black sashes, and columned pillars draped with fabric available for lease; please inquire for pricing & availability.

\*Room & meals are non-transferrable and can only be used by bride and groom the date of the wedding.

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# DINNER SELECTIONS

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## APPETIZERS

Cranberry Apple Spinach Salad	\$6.99
Caesar Salad	\$5.99
Vegetable Garden Salad	\$5.99

## MAIN ENTREE

Roast Young Turkey with Savoury Dressing	\$18.99
Prime Rib of Beef with Yorkshire Pudding	\$28.99
Roast Beef Dinner	\$18.99
Baked Salmon with Summer Salsa (100 or less)	\$25.99
Pan Fried Cod with Lemon Butter (100 or less)	\$18.99
Savoury Baked Stuffed Chicken Breast	\$18.99
Asparagus Stuffed Chicken Breast with Bearnaise Sauce	\$18.99
Glazed Apple Roasted Pork Loin	\$18.99
The Garnished Cold Platter	\$19.99

(Salads, Cold Cuts, Lettuce, Tomato, Dressing, Deviled Egg)

*Mustard Salad (6 oz.) or Vegetable Salad (6 oz.), Coleslaw, Lettuce, Tomato, Dressing, Devil Eggs, Slice of Ham, Turkey or Roast Beef.*

*\*If request for both salads (3 oz. each).*

## FRESH DESSERTS

*Included with price of entree.*

- Newfoundland Berry Pastry (100 or less)
- Cheesecake with Choice of Topping
- White Coconut Cake
- Orange Creamsicle Cake
- Carrott Cake

## HOT MEALS INCLUDE

- Chef's choice of two seasonal vegetables
- Rolls & Butter
- Coffee & Tea

### YOUR CHOICE OF:

- Creamy Whipped Potato
- Oven Roasted Baby Reds
- Duchess (100 or less)

# HORS D'OEUVRES & TRAYS

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## HORS D'OUVRES

*Prices based per dozen.*

Bacon Wrapped Scallopos	\$30
Dry Spiced Wings	\$20
Battered Shrimp	\$20
Battered Scallop	\$22
Chicken Baja Bites	\$23
Spring Rolls	\$13
Thai Meatballs	\$13
Sausage Rolls	\$14
Cold Brushetta	\$22

## HORS D'OUVRES

	SMALL	MEDIUM	LARGE
Assorted Cheese & Cracker Tray	\$35	\$58	\$82
Vegetable Tray & Dip	\$21	\$33	\$43
Fresh Fruit Tray	\$28	\$39	\$51
Assorted Deluxe Sandwiches	\$50	\$75	\$95
Deli Plater & Bread Rolls	\$50	\$75	\$95
Nacho Chips & Dip	\$30	\$37	\$50

**Size Recommendations:** Small 10-12 people | Medium 20-25 people | Large 30-35 people

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

*All Food & Beverage Items Subject 15% Gratuity plus tax.*

# BEVERAGES

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## WINE LIST

### SPARKLING

Baby Champagne *750ml* \$22.95

### WHITE

Jackson-Triggs | Pinot Grigio *750ml* \$25.95

Sawmill Creek | Chardonnay *750ml* \$24.95

Boone's | Assorted Flavours *750ml* \$15.95

### RED

Jackson-Triggs | Pinot Grigio *750ml* \$25.95

Sawmill Creek | Chardonnay *750ml* \$24.95

*If you'd prefer wine choices that are not listed, please inquire.*

## PUNCH

Fruit Punch *6 Litres* \$59.95  
*Non-Alcoholic*

# WEDDING PACKAGE

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## INFORMATION

- 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 (Important due to Food Safety Regulations).
- 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. If the Bar Sales do not exceed \$500.00 there is a minimum charge of \$ 25.00 an hour minimum of 3 hours.
- Prices are current and guaranteed for sixty days. All food and beverage is subject to 15% gratuity plus tax.
- 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. If floating candles are being used for decorating they have to be in a holder with water and the candle has to be at least 3 inches lower than the top of the holder.
- 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 and Re: Sound fees are not included in our prices. These Government Fees do not apply to all functions. They only apply to functions with live entertainment (music) or recorded (music). Ask for details upon booking with us.
- Check in time is 3:00pm. Our facility is Non-smoking
- A \$500.00 deposit is required to confirm your date. The First \$500.00 Deposit is not refundable if you cancel.
- An additional \$500.00 deposit is required 30 days prior to your function date. Full payment is due 24 hours prior to beginning of the function.
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