



# WEDDING PACKAGE SELECTIONS

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**2019**



**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.

## 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 with a complimentary breakfast next morning at PJ's restaurant. Room & meals are non-transferrable and can only be used by bride and groom the date of the wedding.
- Discount room rates for wedding guests.
- Complimentary room for photographs. (subject to availability)
- We now have Ivory chair covers and Ivory/Black sashes 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 (Important due to Food Safety Regulations)

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

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- 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.

Tell us what you want and we will work with you to ensure your event is a successful one.

# HORS D'OEUVRES & TRAYS

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## TRAYS

	SMALL <i>10-12 persons</i>	MEDIUM <i>20-25 persons</i>	LARGE <i>30-35 persons</i>
Assorted Cheese & Cracker Tray	\$36.99	\$69.99	\$99.99
Vegetable Tray & Dip	\$21.99	\$33.99	\$43.99
Fresh Fruit Tray	\$39.99	\$74.99	\$94.99
Assorted Deluxe Sandwiches	\$49.99	\$89.99	\$139.99
Deli Platter & Bread Rolls	\$49.99	\$75.99	\$95.99
Nachos Chips with Dip	\$29.99	\$44.99	\$69.99

Sweet Trays available upon request. Please contact us for pricing.

## REGULAR HOR D'OEUVRES

*Prices are based on per dozen*

Bacon Wrapped Scallops	\$31.99
Dry Spiced Wings	\$19.99
Battered Shrimp	\$21.99
Battered Scallop	\$27.99
Chicken Baja Bites	\$25.99
Spring Rolls	\$14.79
Thai Meatballs	\$13.49
Sausage Rolls	\$16.29
Cold Bruschetta	\$22.49

*Special requests may be catered to if you contact chef in advance. All Food & Beverage Items Subject to HST & 15% Gratuity.*

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# DINNER SELECTIONS

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## APPETIZERS

Cranberry Apple Spinach Salad	\$6.99
Caesar Salad	\$6.59
Vegetable Garden Salad	\$6.79

## MAIN ENTREE SELECTIONS

Roast Young Turkey with Savoury Dressing	\$19.99
Prime Rib of Beef with Yorkshire Pudding	\$30.99
Roast Beef Dinner	\$19.99
Baked Salmon with Summer Salsa <i>(100 or less)</i>	\$29.99
Pan Fried Cod with Lemon Butter <i>(100 or less)</i>	\$19.99
Savory Baked Stuffed Chicken Breast	\$19.99
Spinach & Cream Cheese Stuffed Chicken Breast	\$19.99
Glazed Apple Roasted Pork Loin	\$19.99

*All above selections are served with a Vegetable Medley and your choice of Potato, Rolls & Butter, Coffee or Tea*

## FRESH DESSERTS

Newfoundland Berry Pastry <i>(Available for functions 100 or less)</i>
Cheesecake with Choice of Topping
White Coconut Cake
Orange Creamsicle Cake
Carrot Cake

## WINE LIST

Available upon request  
all alcoholic beverages  
must be purchase under  
the hotel liquor license  
(Liquor Board Act)

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