

PARK TOWN HOTEL

ALL INCLUSIVE WEDDING PACKAGE



parktownhotel.com

YOUR WEDDING

When it's time to start planning your special day, let the Park Town Hotel's wedding specialists help you create a once in a lifetime experience, whether you're looking to host an elaborate reception, an intimate gathering, or simply need a place to say "I do", the Park Town Hotel offers every client the ability to help make their dream wedding come to life. From our all inclusive wedding package to our a la carte menu options, the Park Town Hotel will be with you every step of the way.

AVAILABLE BANQUET ROOMS

Cedar room - 160 guests (*maximum*)

Oak Room - 120 guests (*maximum*)

South Dining Room - 40 guests (*maximum*)



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Anita Makrodimitriou
Catering Manager
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ALL INCLUSIVE PACKAGE

\$90 PER PERSON (Minimum 40 people).

Complimentary banquet room with fully catered dinner

Complete room set up, including hotel napkins and tablecloths

Bartender fee

Complimentary Executive King room with Romance Package for the couple on the evening of the wedding

Taxes & gratuities included

Socan & resound fee included

A/V package including LCD projector, screen & computer audio connection

Table services for the head table (optional)



ALL INCLUSIVE BUFFET

ENJOY

Assorted rolls & butter

Marinated pickle mix

Seasonal fresh sliced fruit tray

Assorted dainties & desserts

CHOOSE TWO

Caesar Salad

Pasta Salad

Vegetable Salad

Apple Yogurt Salad

Greek Salad

Chickpea Salad

Quinoa Salad

Potato Salad

CHOOSE ONE

P.E.I. bean & corn mix

Corn & green peas

Zucchini & roasted tomatoes

CHOOSE ONE

Whipped potato

Rice pilaf

Roasted baby potatoes

Scalloped potatoes

CHOOSE TWO

Carved baron of beef

Roasted turkey with savory dressing

Home style cabbage rolls

Roast pork loin with mango peach chutney

Baked salmon with lemon dill cream sauce

House spiced baked chicken

Country style ham glazed with a peach reduction

Grilled chicken breast with sweet chili-lime sauce





ALL INCLUSIVE PLATED

CHOOSE ONE

Tomato orzo soup

Roasted corn chowder

Hearty lentil soup

Mixed greens, cherry tomatoes & cucumbers with red pepper vinaigrette

Spring mix greens, orange segments, feta & sliced almonds with a citrus vinaigrette

CHOOSE ONE

Baked Salmon

Panko dusted salmon filet with a tangy citrus salsa

Served with blended wild rice & seasonal vegetables

Roast Pork Loin

Apple & cranberry stuffed pork loin with cranberry Marsala reduction

Served with baby roasted potatoes & seasonal vegetables

Baked Mediterranean Chicken Supreme

Boneless chicken breast in a puff pastry stuffed with spinach, basil & feta cheese

Topped with a pesto cream reduction

Served with herb mashed potatoes & seasonal vegetables

Festive Spice Rubbed Turkey

Spice rubbed turkey with savory dressing, accompanied by creamy garlic mashed potatoes & seasonal vegetables

Served with pan gravy & cranberries on the side

Slow Roasted Prime Rib of Beef

Slow roasted prime rib beef with Red Wine jus & Yorkshire pudding

Served with oven roast baby potatoes & seasonal vegetables

CHOOSE ONE

Chocolate torte (GF)

Vanilla bean creme brulée

Red velvet torte

Caramel apple cheesecake



LATE NIGHT LUNCH

*\$15 PER PERSON (Minimum 30 people).
Excluding 6% PST, 5% GST, and 17% gratuities.*

CHOOSE ONE

Traditional Late Lunch

Assorted buns
Cold cuts & cheese tray
Marinated sweet pickle mix
Butter, mustard & mayo
Dainties

Taco Station

Soft shell tacos
Seasoned ground beef
Lettuce
Tomatoes
Onions
Olives
Shredded Cheese
Salsa
Sour cream

Grilled Cheese Dippers

Mini grilled cheeses
Served with hot tomato soup for dipping

Poutine Bar

Crispy French fries
Variety of cheese curds
Variety of gravy: beef, turkey or vegetarian
Bacon bits & ground chorizo

Mashed Potato Bar

Mashed Potatoes
Green onions
Sour cream
Butter
Choice of gravy: beef, turkey or vegetarian
Shredded chicken
Bacon
Shredded cheddar cheese





BAR SERVICES *One bartender per 120 people*

Our bar services includes the following amenities:

Soft Drinks

Orange Juice

Clamato Juice

Bar Lime

Garnishes

Cocktail Napkins

Ice & Glassware

Only Park Town Hotel staff may serve as bartenders

Soft Drinks	\$3.50
Liquor	\$10.00
Domestic Beer	\$8.50
Import Beer	\$9.00
House Wine (glass)	\$9.00 (6oz)
	\$12.00 (9oz)



WINE MENU

Red Wine

Yellow Tail Shiraz (Australia)	\$35.00
Alamos Malbec (Argentina)	\$38.00
Fat Bastard Merlot (France)	\$38.00
Santa Julia Cabernet Sauvignon (Argentina)	\$38.00
Kim Crawford Pinot Noir (New Zealand)	\$55.00
Henry of Pelham Baco Noir (Canada)	\$40.00

White Wine

Jacobs Creek Moscato (Australia)	\$33.00
Wolf Blass Chardonnay (Australia)	\$36.00
Dr. Loosen Riesling (Germany)	\$36.00
Yellow Tail Pinot Grigio (Australia)	\$32.00
Kim Crawford Sauvignon Blanc (New Zealand)	\$48.00
Henry of Pelham Pinot Grigio (Canada)	\$40.00



POLICIES & PROCEDURES

The Park Town Hotel wants to ensure that your special day goes off without a hitch! We've compiled a comprehensive list of our in-house policies and procedures to help you plan your event. Whether you're a first time wedding planner or a sophisticated event specialist, we've covered all the bases for you.

To inquire about availability please contact our Catering Department.

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FOOD & BEVERAGE

Due to city and provincial health regulations, the Park Town Hotel does not permit any outside food and beverage. The Hotel cannot guarantee nut free meals or desserts.

GUARANTEES

A guaranteed number of guests attending your event is required three full business days prior to the event. If the guaranteed number has not been received, the billing will be made out for the number of persons for which the function was originally booked, or the number in attendance, whichever is greater.

DEPOSITS & CANCELLATIONS

All social or private events require a \$750.00 advanced deposit and a credit card within 30 days of booking. An additional deposit for 80% of the remaining balance will be required two (2) weeks prior to the date of the function, with the remaining balance due the night of the event. In the event of a cancellation all deposits are non-refundable and require a written cancellation letter directed to the Catering department.

DAMAGES

The Park Town Hotel reserves the right to inspect and control all private functions. Liability for any damages to the premises will be charged accordingly. The conveners of any function are held responsible for any damages to the premises by their guests.

START & END TIMES

All start and end times are strictly adhered to. The space is only booked for the time indicated. Set-up and dismantle times are to be specified at the time of booking. All personal materials must be removed from the function space at the end of each day unless reserved on a 24 hour basis.



SHIPPING, RECEIVING & STORAGE

The Catering Department must be notified of any material or rental items being delivered during your function. All materials or rental equipment are subject to prior arrangements and space availability. The Hotel assumes no responsibility for personal property or equipment prior to or during the function.

SECURITY

The Park Town Hotel will not be responsible for damage or loss of any personal property and/or rental equipment left in the hotel prior to, during, or following an event.

AUDIO VISUAL

Your equipment requirement can be reserved through the Catering Department directly. Rental fees apply to most equipment and are subject to 5% GST and 6% PST.

BAR SERVICE TIMES

Service of alcohol will cease at 12:30AM.

DECORATING

The Park Town Hotel does not permit the use of sparklers or confetti in the function space. Use of these products will result in a labour charge for clean up. The Hotel does permit decoration to be hung or attached to ceiling tiles and or bulkheads based on Hotels approval. The Hotel cannot guarantee decorating can be done the night before your event. Decorating will be accommodated based on room availability.

MENUS & PRICING

All menu prices and room rental charges are subject to change without notice; however we will honour our prices here on month from date of contract. All food & beverage is subject to 5% GST and 6% PST.

