



THE HOLIDAY INN
GUELPH HOTEL AND
CONFERENCE
CENTRE

WEDDING DAY PACKAGES

Table of Contents

- i. Table of Contents
- ii. The Classic Mary Jane Wedding Package
- iii. The Glass Slipper Wedding Package
- iv. The Black Stiletto Wedding Package
- v. Wedding Package Coverage
- vi. Dinner Buffet
- vii. Dinner Buffet Continued
- viii. Plated Dinner
- ix. Plated Dinner Continued

The Classic Mary Jane

\$89.99 per person

Welcome Reception

- Fresh Fruit Punch

Elegant 4 Course Dinner

- The Dinner Buffet
or
- Plated Dinner Menu

Wine to Complement your Dinner

- Two bottles of VQA house wine per table of 8 guests

Toast the Evening

- One glass of sparkling wine per person

Late Night Feast

- Selection of Sweets
- Freshly brewed tea and coffee

1 Hour Host Bar

- Standard bar offering
- Subject to LCBO regulations
- Cashier host bar options

That Special Touch

- Wedding cake cutting
- Your wedding night in an Executive Room
- Hot Buffet Breakfast in the Elements Restaurant for Bride and Groom

For more information, please contact our Wedding Specialist at csm@holidayinnuelph.ca

The Glass Slipper

\$119.99 per person

Welcome Reception

- Chef's Appetizer Stations
- Champagne Punch & Fresh Fruit Punch

Elegant 4 Course Dinner

- The Dinner Buffet
or
- Plated Dinner Menu

Wine to Complement your Dinner

- Two bottles of VQA house wine per table of 8 guests

Toast the Evening

- One glass of sparkling wine per person

Late Night Feast

- Freshly brewed tea and coffee
- Choice of one social night at the inn menu items

3 Hour Host Bar Consecutive

- Standard bar offering
- Subject to LCBO regulations

That Special Touch

- Wedding cake cutting
- Your wedding night in the Jacuzzi King Suite
- Hot Buffet Breakfast in the Elements Restaurant for Bride and Groom

For more information, please contact our Wedding Specialist at csm@holidayinnuelph.ca

The Black Stiletto

\$139.99 per person

Welcome Reception

- Chef's Appetizer Stations
- Champagne Punch & Fresh Fruit Punch

Elegant 5 Course Dinner

- The Dinner Buffet
or
- Plated Dinner Menu

Plus Antipasto Platter

- One platter per table which includes marinated vegetables, cheeses, olives, prosciutto, melon and assorted breads

Wine to Complement your Dinner

- Two bottles of VQA house wine per table of 8 guests

Toast the Evening

- One glass of sparkling wine per person

Late Night Feast

- Freshly brewed tea and coffee
- Choice of one social night at the inn menu items

4 Hour Host Bar Consecutive

- Standard bar offering
- Subject to LCBO regulations

That Special Touch

- Wedding cake cutting
- Your wedding night in the Jacuzzi King Suite (subject to availability)
- Hot Buffet Breakfast in the Elements Restaurant for Bride and Groom
- Chair Covers

For more information, please contact our Wedding Specialist at csm@holidayinnguelph.ca

Wedding Packages Include

- Professional guidance from our Wedding Specialist
- Banquet room of appropriate size
- Personalized menus on each table
- White floor length tablecloths with elegantly folded white napkins
- Preferred guestroom rates
- Menu sampling for two
- Table numbers and stands
- Use of cake knife and server
- Raised head table with podium and microphone
- Complimentary parking for all guests
- LCD projector and screen
- IHG Rewards Club & Point Bonus may apply

Added Touches

- Chair Covers with any of our packages \$4.00/each
- Chair Covers without a package \$5.00/each

Wedding Menu for 12 and under

- Vegetables and Dip
- Chicken Fingers and Fries or Macaroni and Cheese or Individual Pizza
- Dessert
- Sparkling soft drink for toasting
- Milk, Juice or Pop
- \$19.99 per child

The Wedding Rehearsal

With a minimum of 20 guests you will receive

- Private dining room suitable for the number of guests
- 10% off your dinner with your wedding being held at The Holiday Inn
- Complimentary in room coffee and tea

Post Wedding Party

With a minimum of 20 guests you will receive

- Private dining room suitable for the number of guests
- Area for gift opening
- 10% off breakfast with your wedding being held at The Holiday Inn
- Complimentary in room coffee and tea

For more information, please contact our Wedding Specialist at csm@holidayinnguelph.ca

Dinner Buffet

Assorted Fresh Locally Sourced Baked Rolls

Fresh Vegetable Crudités

Assorted Pickle Tray

Evergreen Salad Topped with Assorted Vegetables Served with Two Dressings on the Side

Chef's Choice of Hot Vegetable

Carved to Order Roast Top Sirloin of Beef with Red Wine Jus and Horseradish

Choice of Three Salads

Caesar Salad with Bacon, Ciabatta Croutons and Parmesan Cheese

Spinach Salad with Hard Boiled Eggs, Red Onions, Mushroom, and Almonds

Asian Chow Mein Salad with Napa Cabbage and Bean Sprouts

Nicosie Salad with Tomatoes, Hard-Boiled Eggs, Olives, Anchovies, Green Beans with Olive Oil

Home Style Potato Salad

Quinoa Salad with Tomato, Cucumber, and Peppers

Steamed Baby Carrots in Blue Cheese Dressing

Traditional Pasta Salad

Greek Salad Topped with Feta Cheese and Kalamata Olives

Garam Masala Spiced Chickpeas with Roasted Onions and Peppers

Farm Fresh Green Bean with Gorgonzola Cheese Dressing and Sundried Cranberries Caprese

Salad with Sliced Fresh Mozzarella, Tomatoes, and Green Basil, seasoned with Salt and Olive Oil

Mix Seven Bean Salad

Choice of Two Entrées

Bacon and Herbed Roast Pork Loin with a Homemade Pineapple BBQ Sauce

Soy, Ginger and Honey Baked Boneless Chicken Thigh

Grilled chicken Breast with our House BBQ Sauce and Tomato Relish

Baked Moroccan Spiced Chicken Breast in an Apricot and Cream Sauce

Honey Mustard Grilled Chicken Breast

Cod Loins in a Saffron Cream Sauce

Choice of One Pasta

Classic Italian Meat Lasagna with Ricotta Cheese

Baked Four Cheese Manicotti with Roasted Garlic and Basil Cream

Five Cheese Ravioli with Baby Arugula in a Tikka Masala Sauce

Gluten Free Penne Tossed with Tomatoes, Baby Arugula, Roasted Mushroom and Olive Oil

Chicken and Chorizo Sausage Paella

Continued..

Choice of One Starch

Vegetable Rice Pilaf

Seasonal Vegetables

Roasted Potato Wedges

Scalloped Potatoes

Sweet Potato Mashed

Yukon Gold Mashed Potato

Herb and Garlic Marinated Parisian Potatoes

Dessert Table

Fresh Seasonal Sliced Fruit Platter

Decadent Cakes, Cheesecake, and Pies

International Cheese Selection Garnished with Grapes and Berries

Plated Dinner

3 Courses

- i. Soup or Salad*
- ii. Entrée*
- iii. Dessert*

Choice of Soup or Salad

Soup Choices Available

Sweet Potato & Fresh Ginger Soup with Nutmeg Cream
Cream of Corn Potato Soup Topped with Roasted Red Pepper Coulis
Braised Tomato and Cheddar Cheese Soup
Spinach and Sweet Pea Soup with Mint Cream
Minestrone Vegetable
Home-style Chicken Noodle

Salad Choices Available

Evergreen Salad with Baby Arugula, Iceberg and Romaine Lettuce, Drizzled with our Cranberry Vinaigrette
Caesar Salad with Bacon, Ciabatta Croutons, and Parmesan Cheese
Spinach Salad with Red Onion, Cranraisins, Mandarin Orange, Toasted Almonds, Drizzled with Poppy Seed Dressing
Greek Salad with Kalamata Olives, Tomatoes, Cucumber, and Red Onion Drizzled with Feta Cheese Dressing

Choice of Entrée

Pan Roasted 8oz Chicken Supreme, Topped with Rosemary and White Wine Cream Sauce
Bacon Wrapped 8oz Pork Tender Loin Topped with Sleeman Cream Ale and Blueberry Sauce
Baked 7oz Salmon Glazed with Mango Chutney Cream Sauce
Duet of Grilled 5oz Chicken Breast & 6oz Dijon Crusted AAA Strip Loin Steak
Slow Roasted 8oz AAA Prime Rib of Beef au Jus with Yorkshire Pudding
Quinoa and Roasted Mushrooms in a Tikka Masala Sauce Served with Rice
Herb Crusted Tofu Steak in a Roasted Red Pepper and Tomato Sauce

Choice of Starch

Brown Butter Sweet Potato Mash
Chef's Own Fully Loaded Yukon Potato Mash with Sour Cream, Green Onions, and Bacon
Vegetable Rice Pilaf with Coconut Milk
Roasted Potato Wedges with Sea Salt and Herbs
Herb and Garlic Parisian Potatoes Wild Rice Mixed with Dry Fruits

Continued..

Choice of Dessert

Fresh Fruit Tart

Individual Buttered Tart Shell Filled with Custard & Topped with a Variety of Fresh Fruits

Turtle Cheesecake

New York Cheesecake with Chocolate Fudge, Pecans, and Caramel Drizzle Triple Chocolate

Truffle Pyramid

Dark, Milk, and White Chocolate Truffle (Gluten Free)

Pecan Chocolate Tart

French Butter Pie Crust Filled with Belgian Chocolate and Pecans

Tiramisu

Savoirdi Biscuits Encasing a Classic Rich Coffee Cream and Lightly Soaked Coffee Sponge Cake, Finished with a Mocha Bean and a Dusting of Cocoa

Belgium Chocolate Truffle

Belgian Chocolate Truffle Cream set on Chocolate Sponge & Finished with Chocolate Glaze

Dulce de Leche Cheesecake

New York Cheese Cake with a Rich Leche Carmel Finish