



every wish. perfectly granted.

HOLIDAY INN BURLINGTON HOTEL & CONFERENCE CENTRE
3063 SOUTH SERVICE ROAD BURLINGTON, ONTARIO L7N 3E9
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our commitment to you.

The Holiday Inn Burlington is committed to providing first class service, award-winning cuisine and special attention to every detail, to help create the perfect wedding. Our Culinary Team insists on only the finest ingredients to create extraordinary cuisine that will be enjoyed and remember by you and your guests.

Let our experienced and dedicated team make your wedding your most memorable event.



BURLINGTON HOTEL & CONFERENCE CENTRE

all wedding packages include the following

- A BEAUTIFUL & PROFESSIONALLY DECORATED BANQUET ROOM
 - CHOICE OF COMPLIMENTRY LINEN COLOURS
 - COMPLIMENTARY USE OF CHAIR COVERS
 - COMPLIMENTARY USE OF HURRICANE LAMPS
 - COMPLIMENTARY MENU TASTING FOR TWO
 - COMPLIMENTARY HEART TO HEART PACKAGE
- COMPLIMENTARY OVERNIGHT ACCOMMODATIONS FOR THE BRIDE & GROOM
- PREFERRED GUESTROOM RATES FOR YOUR GUESTS
- PROFESSIONAL ON-SITE WEDDING CONSULTANT
 - AMPLE FREE PARKING



Romance package

THIS PACKAGE INCLUDES:

Fresh Fruit Punch During Reception 6 Hours of Open Bar Service

House Wine with Dinner

All plated wedding menus include oven baked rolls and freshly brewed regular, decaffeinated coffee & selection of black & herbal teas. Main courses are served with seasonal vegetables and your choice of starch.

SELECTION OF APPETIZERS - PLEASE SELECT ONE ITEM

Melon Cocktail drizzled with aged Port Wine
Sliced Tomato & Provolone Cheese topped with fresh herbs
Spinach & Cheese Cannelloni in a Homemade Tomato Sauce
Penne Pasta tossed in a Homemade Tomato Sauce

SELECTION OF SOUP OR SALAD - PLEASE SELECT ONE ITEM

Cream of Broccoli & Cheese
Classic Minestrone
Split Pea & Ham
Potato & Leek
Baby Greens with Selected Dressing
Boston Bibb & Radicchio Salad
Caesar Salad

MAIN COURSES - PLEASE SELECT ONE ITEM

Roast Top Sirloin of Beef with herb infused Au Jus
Baked Supreme of Chicken with Mushroom Cream Sauce
Pork Loin with an Apple Stuffing and drizzled with a mild Pink Peppercorn Sauce
Atlantic Salmon Fillet drizzled with a White Wine Citrus Sauce
Grilled Chicken Breast with a White Wine Apricot Sauce

DESSERT SELECTION - PLEASE SELECT ONE ITEM

Apple Crumble with Whipped Cream
Belgian Chocolate Cake
Homemade Bread Pudding with Caramel Sauce
Decadent Chocolate Strawberry Cake
New York Style Cheesecake with Seasonal Berry Coulis
Chocolate Pecan Pie
Carrot Cake with a Cream Cheese Frosting
Chocolate Mousse in a Chocolate Cup

\$89.00 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

celebration package

THIS PACKAGE INCLUDES:

Fresh Fruit Punch During Reception

6 Hours of Open Bar Service

Assorted Hors D'Oeuvres

House Wine with Dinner

Champagne Toast

This wedding buffet includes oven baked rolls and freshly brewed regular, decaffeinated coffee & selection of black & herbal teas.

CRUDITÉS WITH SEASONED DIPS

Carrot & Celery Sticks, Assorted Olives, Radish Roses, Cherry Tomatoes, Peppers

SALAD DISPLAY

Assorted Fresh Rolls & Butter, Tossed Baby Greens with a variety of Dressings, Marinated Seafood with Julienne of Vegetables, Greek Pasta Salad, Potato Salad, Tomato & Cucumber Salad, Marinated Button Mushroom Salad

DECORATED PLATTERS

Medallions of Salmon, Smoked Mackerel & Rainbow Trout,
Deville Eggs, Peel & Eat Shrimp
Selection of International Deli Meats including Black Forest Ham, Roast Beef, Italian Salami

ENTRÉE SELECTIONS

Chef Carved Top Sirloin of Beef with Horseradish and Au Jus
Vegetarian Lasagna
Breast of Chicken in a Mushroom Cream Sauce

Fresh Market Vegetables
Herb Roasted Potatoes
Steamed Rice Pilaf

Plus Choice of One of the Following:

Apple Stuffed Pork Loin with a mild Pink Peppercorn Sauce
Pan Fried Lemon Sole
Chicken or Vegetarian Stir-Fry

SWEET TABLE

International & Continental Cheese Display,
Assorted Pastries, Fresh Fruit Tarts, Rice Pudding
Assortment of Cakes, Pies and Flans

\$99.00 per person

PRICES INCLUDE ALL TAXES & GRATUITIES

elegance package

THIS PACKAGE INCLUDES:

Fresh Fruit Punch During Reception

6 Hours of Open Bar Service

Assorted Hors D'Oeuvres

House Wine with Dinner

Champagne Toast

All plated wedding menus include oven baked rolls and freshly brewed regular, decaffeinated coffee & selection of black & herbal teas. Main courses are served with seasonal vegetables and your choice of starch.

SELECTION OF APPETIZERS - PLEASE SELECT ONE ITEM

Antipasto Plate with a selection of Melon, Italian Meat, Cheese & grilled Vegetables
Classic Shrimp Cocktail served with homemade seafood sauce
Ravioli in a Homemade Tomato Sauce
Melon Cocktail drizzled with aged Port Wine

SELECTION OF SOUP OR SALAD - PLEASE SELECT ONE ITEM

Cream of Broccoli & Cheese
Classic Minestrone
Split Pea & Ham
Potato & Leek
Baby Greens with Selected Dressing
Boston Bibb & Radicchio Salad
Caesar Salad

MAIN COURSES - PLEASE SELECT ONE ITEM

Roast Tenderloin of Beef with Bordelaise Sauce
Grilled Chicken with Fire Roasted Tomato Sauce, Zucchini, Oregano & Lemon
Prime Rib of Beef served medium with traditional Yorkshire Pudding
8 oz. Steak with Garlic Shrimp with peppercorn gravy
Poached Atlantic Salmon with Citrus or Creamy Dill
Stuffed Breast of Chicken with fresh Asparagus & Brie topped with Garlic Cream Sauce

DESSERT SELECTION - PLEASE SELECT ONE ITEM

Apple Crumble with Whipped Cream
Belgian Chocolate Cake
Homemade Bread Pudding with Caramel Sauce
Decadent Chocolate Strawberry Cake
New York Style Cheesecake with Seasonal Berry Coulis
Chocolate Pecan Pie
Carrot Cake with a Cream Cheese Frosting
Chocolate Mousse in a Chocolate Cup

\$105.00 per person

PRICES INCLUDE ALL TAXES & GRATUITIES