



**Plan your Ceremony &
Wedding Reception at the
New Milton Banquet &
Conference Centre**

Contact Information:

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ADDRESS:

3090 Steeles Ave. West, Milton, Ontario L9T 2V3

Classic Wedding Package

A selection of passed hot & cold hors d'oeuvres
with passed non-alcohol punch by our professional uniform staff

6 hr Bar Package Includes:

Classic bar service (*Cocktail Hour/5hr prior to close*)
Rye, Rum, Vodka, Gin, Brandy, Scotch, Peach Schnapps
Selection of domestic ales and lagers
House wine V.Q.A. served at the bar and throughout
dinner Certified bartenders, Glass bar service
Soft drinks and juices
(closed during dinner)

Sit Down Dinner

Assorted Rolls & Butter

Appetizer

Choice of Homemade Soup, Salad or Pasta

Salad: Chef Mixed Greens or Caesar Salad
Soup: Butternut Squash or Potato Leek
Pasta: Penne, or Bowtie with your choice of signature sauce

Main Course

Choice of one of the following

Slow Roasted Beef au jus or Grilled Chicken Breast with choice of Mushroom
sauce or Tuscany Sundried Tomato Pesto Cream sauce, or
Basa Fillet with Puttan ska sauce
Served with Chefs choice of potato and steamed vegetables.
Special meals will be prepared for (Vegetarian, Celiac, Vegans or Allergies)
Upgrade to Pre-Selected Guest Choice for \$2.95 per person

Dessert

Choice of one of the following

Cheesecake with Coulis, Caramel Apple Blossom, Vanilla Raspberry Ice
Cream Crepe Served with freshly brewed coffee and tea

Night Buffet

Wedding Cake Cutting, Platter of Fresh Seasonal Fruit and
House mad focaccia red & white pizza with
Freshly brewed coffee and tea

Add On: Poutine Fries (\$4.75pp) or Montreal Smoked Meat Sandwiches (\$5.75pp)
or Sausages on a bun with sauté peppers and onions (\$6.25pp)

Please note that all menus can be customized to suit your tastes and budget.

Preferred Wedding Package

Selection of Passed gourmet hot & cold hors d'oeuvres with passed non-alcohol punch by our professional uniformed staff

Bar Package Includes:

Unlimited Deluxe bar service
Rye, Rum, Vodka, Gin, Brandy, Scotch, Peach Schnapps
Selection of domestic ales and lagers
House wine V.Q.A. served at the bar and throughout dinner
Certified bartenders, Glass bar service
Soft drinks and juices

Sit Down Dinner

Assorted Rolls & Butter

1st Course

Choice of Homemade Soup or Salad

Salad: Chef Mixed Greens, Greek or Caesar
Soup: Butternut Squash or Potato Leek

2nd Course

Choice of one of the following

Pasta: Tortellini, Penne, or Bowtie with your choice of signature sauce
Risotto: Three Cheese, Mushroom or Asparagus infused

3rd Main Course

Choice of one of the following

Slow Roasted Beef au jus or Beef Short Ribs with Fresh Mushroom Sauce
Grilled Chicken Breast with Mushroom sauce or Tuscany Sundried Tomato Pesto Cream sauce
or Seared Salmon Filet with Dill Cream Sauce or White Wine Caper Lemon Sauce.
Served with your choice of oven-roasted, scalloped, or roasted garlic mashed potatoes
Accompanied fresh steamed seasonal vegetables.
Special meals will be prepared for (Vegetarian, Celiac, Vegans or Allergies)
Upgrade to Pre-Selected Guest Choice for \$2.95 per person

4th Course Dessert

Choice of one of the following

Cheesecake with Coulis, Caramel Apple Blossom, Vanilla Raspberry Ice Cream Crepe
Served with freshly brewed coffee and tea

Night Buffet

An array of Fresh Fruit Platters, Assorted Cakes, and European
Pastries with Freshly brewed coffee and tea

Choice of savory: Perogies, Sausage on bun, Poutine Fries,
Focaccia Red & White Pizza or Nacho Board

Please note that all menus can be customized to suit your tastes and budget.

Prestige Wedding Package

Choose from a variety of gourmet hot & cold hors d'oeuvres with

Bar Package Includes:

Unlimited Deluxe bar service including
Choice of Sparkling wine *toast OR choice 3 receiving line liqueurs OR*
3 after-dinner liqueurs passed with dessert service.
Rye, Rum, Vodka, Gin, Brandy, Scotch, Peach Schnapps,
A selection of Imported and Domestic beers,
House wine V.Q.A. served at the bar and throughout dinner
Certified bartenders, Glass bar service
Soft drinks, and juices

Sit Down Dinner

Assorted Rolls & Butter

1st Course - Choice of Homemade Soup or Salad or Antipasto

Chef Mixed Greens, Greek or Caesar OR

Soup: Caldo Verde, Minestrone Soup or Clam Chowder OR

Antipasto plate with prosciutto melon, tomato and bocconcini, Italian meats, marinated vegetables

2nd Course - Choice of one of the following

Fish Filet or Shrimp Kabob Served with Rice Pilaf or

Ricotta & Spinach filled Cannelloni with Rosa sauce or Lasagna.

3rd Course - Choice of one of the following

Grilled Strip Loin with a peppercorn sauce or Braised Short Rib with red wine button mushroom sauce
or Sundried Tomato & Goat Cheese Stuffed Chicken Breast with Roasted Garlic Cream Sauce or

Salmon Fillet with Shrimp Encrusted and Lemon White Wine Cream Sauce or

*Upgrade to Duo Plate: Roast Beef au jus or Chicken Breast with light mushroom sauce
or Basa Fillet with Puttan ska sauce*

Served with your choice of oven-roasted potatoes or roasted garlic mashed potatoes

Accompanied with fresh steamed seasonal vegetables.

Special meals will be prepared for (Vegetarian, Celiac, Vegans or Allergies)

4th Course

Choice of one of the following

Cheesecake with Fresh Fruit Topping,

Caramel Apple Blossom, Tiramisu, Vanilla Raspberry Ice cream Crepes

served with freshly brewed coffee and tea

Night Buffet

Assorted European Pastries, Specialty Cakes, an array of Fresh Fruit Platters,
Assortment of fish including Shrimp, Crab, Calamari, Clams, Mussels, and Fish Cakes
Freshly brewed coffee and tea

Please note that all menus can be customized to suit your tastes and budget.

Exclusive Wedding Package

Antipasto Table to include:

Assorted Imported and Domestic Cheese boards accented with fruit and flatbread Prosciutto and assorted deli meats includes Genoa Salami, Mild Capicola, Mortadella, Grilled Assorted Vegetable Platter includes Grilled Eggplant, Peppers and Zucchini, Fresh Crudit  with Gourmet dips, Bruschetta with Olive Oil Crostini
Fresh Bocconcini over Sliced Tomato drizzled with Aged Balsamic Reduction, Chef's Signature Dips includes Artichoke & Asiago, Roast Red Pepper with Goat Cheese, Homemade Hummus, and Baba Ghanoush with baked Pita Crisps
Marinated Olives and Artichoke Hearts, Giardiniera, Sliced Smoked Salmon with shaved Red Onions and Capers,
And assorted fresh Artisan Bread, Crackers and Bread Sticks.

(Add Shrimp Cocktail at Market price)

Bar Package to include:

Unlimited Premium bar including:
Choice of Sparkling wine, pre-dinner, or after-dinner liqueurs A selection of Imported and Domestic beers,
Rye, Rum, Malibu Rum, Spiced Rum, Vodka, Gin, and Brandy,
Scotch, Tequila, Assorted Liqueurs
Imported or Domestic V.Q.A. house wine at the bar and throughout dinner
Certified bartenders, Glass bar service, soft drinks, and juices

Sit Down Dinner

Assorted Rolls, Baguettes with Butter

1st Course (choice of one)

Mixed Green & Chilled Seafood Salad (Crab, scallops, and calamari) OR
Crisp mixed greens with feta cheese, fresh blueberries with a signature vinaigrette
OR Roasted Butternut Squash soup, Hearty Tuscan Minestrone, OR Manhattan Clam Chowder

2nd Course (choice of one)

Baked Rotolo, Lasagna, Cannelloni or Seafood Risotto

3rd Course – Pre-Selected Guest Choice Entr e Included (choice of)

Slow Roasted Prime Rib of Beef au jus, OR Braised Beef Short Rib with red wine button mushroom sauce Sundried Tomato & Goat Cheese Stuffed Chicken Supreme with Roasted Garlic Cream Sauce OR
Beef Tenderloin with Fresh Thyme Demi or Oven Roasted Branzino Fillet topped with garlic shrimp lemon butter sauce,
Served with your choice of oven roasted potatoes OR roasted garlic mashed potatoes,
And accompanied with fresh steamed market vegetables.
Guest choice includes meal accommodation for Vegetarian, Vegans and Gluten Friendly

4th Course (choice of one)

Vanilla Raspberry Ice Cream Crepe, Cheesecake with Coulis or Molten Chocolate Lava Cake
Served with freshly brewed coffee and tea.

Night Buffet - Choice of one package:

#1 -Assorted European Pastries, Tortes
with freshly brewed coffee & tea.
Seasonal Fresh Sliced Fruit Platters,
Choice of:
Porchetta OR Italian Sausage on a Bun OR
Montr al Smoked Meat Sandwiches & Poutine

#2 – Clients wedding cake cut and served on buffet
with freshly brewed coffee & tea
Scrambled Eggs,
Farmers Sausage, Crispy Bacon,
Home fries, and Pancakes with syrup
and Fresh Seasonal Fruit Salad

Please note that all menus can be customized to suit your tastes and budget.

Wedding Essentials

MBCC will include the following accessories:

Your wedding journey will begin with our award-winning Experienced Wedding Planner assisting you with all aspects of your wedding and Day of Coordinator so you may enjoy your day to the fullest, stress free!

Independent newly renovated event spaces include Individually climate-controlled rooms to ensure your guests comfort Up to 8 hour hosted service for your event with Certified Bar Tenders and uniformed staff to provide VIP service

Freshly prepared food on site the day of your event with Gluten Free, Vegetarian, Vegan and Peanut Free accommodation is made available by our Executive Chef and his team.

Complimentary ample parking and Wi-Fi in all event rooms Private Bridal Suite with pin key lock to secure your personal belongings the day of your event and in room safe.

Preferred Hotel Accommodations available upon request with our Partner Hotel A completely customized Linen Package to compliment your décor will include. A wide assortment of styles and colors to select your preference of chair covers, floor length table linens, with an array of napkin colors and choice of fold.

Complete with customized backdrop** inclusive of sheers, satins, and sequence

A beautiful selection of upgraded head table linens, to include skirting and trim or overlays and candle décor

Cake Table prepared with cake knife & server

Choose from a selection of charger plates for your Head Table

State of the art audio equipment available for speeches with podium and wireless mic

Antique Letterbox with Key for your Guest Gift Cards

Personalized Dinner Menus will be provided for all guest tables.

Table Numbers included. Easel for seating chart or welcome sign.

Complimentary tasting for the Bride & Groom on a specified date.

Wedding Package Pricing

INDOOR OPTIONS:

Grand Ballroom

Minimum Of 180 Adults with Food & Beverage Package OR
160 Adults with \$1000 Room Rental
140 Adults with \$2000 Room Rental

Courtyard Ballroom

Minimum of 150 Adults with Food & Beverage Package OR
130 Adults with \$1000 Room Rental
110 Adults with \$2000 Room Rental

Milton Ballroom (Includes the Heritage Room)

Minimum of 100 Adult with Food & Beverage Package OR
80 Adults with \$1000 Room Rental
60 Adults with \$2000 Room Rental

Heritage room

Minimum of 50 Adults with food & Beverage Package plus
\$2000 Room Rental

OUTDOOR OPTIONS:

Enjoy the beautiful outdoors and open green fields to host your guests in a **TENT PACKAGE**. The fully furnished white 30x60 tent will accommodate 10 banquet guests' tables (10 per table) seating plus a small area for the bar and DJ or buffet.

White 30x60 Tent rental

with Sidewalls, chandelier lighting, and onsite grounds permit

Furniture delivery & pick up fee plus
Labor Cost to set up rented furniture and take down

Furniture Rentals include

10 - 120" round guest tables, (8-10pl per table)

4 - 8ft rectangular tables

1 - half round cake table,

100 white folding resin chairs

Portable bar with 2x8ft tables for bar/beverages

Additional 4 - 8ft rectangular tables

for food handling and cleaning

Hydro Hook up for chandelier lighting included

Exceptionally priced Tent Package \$2,999.00*

(PLUS Double Executive Outdoor Washroom Rentals \$999)

NOTE: Flatware, Dishware and Glassware Rentals are priced separately based on preferred style and quantity.

***Add any of our food & beverage menu packages OR ask for details if you prefer to arrange your own caterer**

Classic Wedding Package

Saturday Pricing

\$129.95 plus 15% service fee and 13%
HST Inclusive price of **\$168.87**

Friday or Sunday Pricing

\$125.95 plus 15% service fee and 13%
HST Inclusive price of **\$163.67**

Preferred Wedding Package

Saturday Pricing

\$139.95 plus 15% service fee and 13%
HST Inclusive price of **\$181.86**

Friday or Sunday Pricing

\$135.95 plus 15% service fee and 13% HST
Inclusive price of **\$176.66**

Prestige Wedding Package

Saturday Pricing

\$149.95 plus 15% service fee and 13%
HST Inclusive price of **\$194.85**

Friday or Sunday Pricing

\$145.95 plus 15% service fee and 13%
HST Inclusive price of **\$189.65**

Exclusive Wedding Package

Saturday Pricing

\$165.95 plus 15% service fee and 13%
HST Inclusive price of **\$215.64**

Friday or Sunday Pricing

\$161.95 plus 15% service fee and 13%
HST Inclusive price of **\$210.45**

SAVE UP TO 5%
2023/24 SELL OFF DATES
(November-April)

MBCC Ceremony Package

Ceremony Package Includes:

36 Acres of Tranquil Park Land at the base of the
world-famous Niagara Escarpment
Wood Bridge with flowing stream for Photography

Choose from our outdoor and indoor spaces:

Outdoor Country Forest Ceremony** or
Outdoor Cascading Waterfalls Patio Ceremony or
Private Intimate Indoor Chapel Ceremony
with a Climate Controlled Room

Included:

Set up area with uniformed staff on hand to usher guests
Decorated Signing Table
Area is equipped for your standard audio needs
(wireless mic and speakers)

Outdoor Ceremony includes Garden Bistro
150 Chair Rental for a Chapel Style Set Up
with Isle Runner
OR

Indoor Ceremony with White Chair Covers for a
150 Chapel Style Set Up
with Silk Floral Rose Ball on Pillar

Rehearsal available upon request

\$2,250.00 plus applicable fees = \$2,923.88 (Ceremony Only)

\$1,750 plus applicable fees = \$2,274.13 (with Reception)

The client is responsible for own music and Minister Referrals available upon request.

In-house Minister offered at \$425

Ceremony Music offered at \$325

Exclusive & Stress Free Ultimate Upgrade

New

Professional Photography Service to include:

Unlimited fully edited Digital Proofs with artistic enhancements,
High Resolution USB card with full copyright
Professional Photographer providing full day coverage to a maximum of 8 hours
Bride & Groom Coverage, Ceremony and Park and
Reception coverage of Intros, First Dance & Cake Cutting Coverage prior to second course (\$1999)
Keepsake Album (\$500) plus 3 hours exclusive use of the Grounds, Props & Photo Stations (\$500) plus 1 adult meal included (\$200)
(Value \$3,200) You pay \$2,299

Did you know we can add any of the following services or products at an additional cost:

2hr Photo booth, Engagement Sessions, Extended Reception Coverage, On Location Live Prints for Wedding Favors with a 4x6 print,

Professional Videography Service to include:

Professional Videographer providing full day coverage to a maximum of 10 hours
Bride & Groom Coverage, Ceremony and Park and Reception coverage up to 11pm (\$2499)
Video Packages with a 10-15 min highlight
Up to 3 hours exclusive use of the Grounds, Props & Photo Stations (\$500) plus 1 adult meal included (\$200)
(Value \$3,200) You pay \$2,299

*Drone Coverage & Same Day Edits **these too are at preferred rates***

Professional DJ Service to include:

8 Hours of Service by Professional & Mature DJ, Cocktail and Dinner Music (\$799)
with Online Reception Planner and MC service includes introductions for entrance and speeches (\$100)
plus 1 adult menu included (\$200)
(Value \$1,099) You pay \$699

In House Connection with Lights & Visual Upgrades:

Superior Built In House DJ System with Socan Fee (\$600), Head Table Accent Lighting (150),
Accent Color Room Lights (\$275), DJ Dancing Lights (\$275), HD Video Projector & Motorized Screen(s) (\$325) Multiroom sound
(\$100) and up to 6hr On-site tech service (\$450)
plus 1 adult menu included (\$200)
(Value \$2,375) You pay \$1,275

Wedding Cake to include:

Three-Tiered round stacked wedding cake with your preferred choice of flavors for each separate tier if desired. Includes choice of:
Vanilla, Chocolate, Strawberry Shortcake, Red Velvet and more (\$399)
**Custom icing décor available Includes Delivery (\$50) PLUS cut & serve service upon request (\$1.35pp)
(Value \$600 *or more, based on 100pl) You pay \$449

(You may substitute for Wedding Officiant OR Outdoor Ceremony Music OR to Engagement Session OR Extended Reception Coverage by Photographer)

ULTIMATE UPGRADE PACKAGE will include Décor Credit of \$800 value

Enhanced Decor and/or Guest Table Centerpieces

Personalized Backdrops; Upgraded Linen; Enhanced Décor Rentals; Extended Backdrop \$250;
Furniture: Bride & Groom Leather Chairs \$300; Loveseat \$350; Gold or Silver Chivari Chair Rentals \$5.95 each; Enhanced Lighting
Decor: Chandeliers \$100 each; Edison Lights \$450; Fairy Lights \$450; Silk Floral: Flower Wall Panel \$85, Floral Arch \$450, Floral
Urn \$125,
Floral Centerpiece arrangements \$50 each Structures: Free standing backdrop for window effect \$700, Full Arch with silk florals
\$1500, Outdoor Ceremony Decor - Drapery in forest \$350, Beaded Chandelier \$75
Centerpieces: A selection of decorative rentals to enhance your guest tables ranging from \$15-\$55 A selection of artistically
designed fresh floral centerpieces starting at \$49.95
Delivery Fee (\$100) PLUS Labor for Set up & Take down (\$100)

***Note: Chivari chair rentals will have an additional \$250 labor charge applied to remove & replace MBCC banquet chairs (Value \$800) You pay \$277*

This package is valued over \$8,000.00

SAVE over \$3,000 with our exceptional in-house price of \$4,999.00!!

plus service fee and HST for an All Inclusive price of only \$6,500.00

Contract Details

The contract price includes Hall Rental fee, inclusive menu package, all applicable taxes, and service fees. All payments are non-refundable and will be deducted from your final invoice. Special rates are available for Sunday through Friday and off-season weddings.

Payment Structure

A temporary hold can be placed on a room and date with a non-refundable \$1,000.00 payment by cash, cheque, Email transfer, Direct Debit, Visa or MasterCard, for a maximum 10 days.

Date:

Receipt:

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*\*We will accept Visa, MasterCard, Direct Debit, e-transfer, Cash or Cheque for your first payment only. All future payments can be made by e-transfer, cheque or cash and all payments are non-refundable.*

### **First Payment \$**

A signed function agreement requires 25% payment of the estimated total cost, this is based on a minimum guaranteed number of adults per room upon signing.

Date:

Payment Source:

Receipt:

### **Second Payment \$**

Made six months prior to event 25% payment of total estimated cost.

Date:

Payment Source:

Receipt:

### **Third Payment \$**

Made three months prior to event 25% payment of total estimated cost.

Date:

Payment Source:

Receipt:

***At this time an appointment will be scheduled by MBCC for you to meet with our in-house Wedding Event Coordinator and all applicable in-house vendors to finalize your event details including Décor and Menu selection, the wedding itinerary, floor plan layout, lighting, visual & sound requirements, and Ceremony details within 6-12 weeks of your event.***

***\*\*Note\*\* 2 weeks prior to your event the Final Guaranteed Number of Guests along with Floor Plan/ Assigned Seating/Dietary Restrictions and ages for minors must be submitted to avoid additional late and additional administrative fees.***

### **Final Payment \$ TBC**

Final payment is due in cash no later than **3 days prior to your event date** and this represents any remaining balance outstanding.

## Pricing Policy

Children under 5 yrs - Free if no menu is required

Kid's Meal (ages 5-11) will be charged 50% off adult price

Minors (ages 12 to 18) will receive a 15% discount off adult price

Ultimate Upgrade Vendors (3 free meals) this includes:  
1 Photographer, 1 DJ and 1 Technician

\*\*Rates for children and minors are applied after the minimum guaranteed adults are fulfilled as stated on the contract.

## Calculated Quote:

Acknowledged & accepted by: \_\_\_\_\_ Date: \_\_\_\_\_

MBCC: \_\_\_\_\_ Date: \_\_\_\_\_