



The Scottish Rite Club of Hamilton

Wedding Venue & Hospitality Centre

Hamilton's Hidden Gem – Creating Weddings & Events that are Uniquely Yours

Wedding Packages

2016 & 2017



Silver Package

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Tomato Bruschetta on House-Made Grilled Flatbread
Vegetarian Spring Rolls with Plum Sauce
Whiskey Barbeque **or** Greek-Style Meatballs
House-Made Arancini with Marinara Dip

Cream Cheese and Chive Stuffed Profiteroles
Bacon and Cheddar Stuffed Profiteroles
Bocconcini Stuffed Cremini Mushrooms
Chicken Caesar Skewers

First Course (Choose one (1) of the following options)

Scottish Rite Garden Salad with Vanilla Citrus Vinaigrette Dressing
Classic Caesar Salad with Garlic Croutons, Diced Bacon, and Shaved Parmesan Cheese
Seasonal Soup (See **Seasonal Items** for details)
Penne **or** Farfalle Pasta with Tomato, Alfredo, or Rosé Sauce (Served Family Style)

Entrée (Choose one (1) of the following options, to be served à la carte with potatoes (selections below) and a medley of fresh seasonal vegetables)

Pan-Seared Chicken Breast with White Wine Cream Sauce
Pesto-Crusted Chicken Breast with Roasted Garlic Tomato Sauce

Potato (Choose one (1) of the following options to be served à la carte with chicken entrée and a medley of fresh seasonal vegetables)

Roasted Garlic Mashed Potatoes
Herb Roasted Potatoes

Second Entrée (Choose one (1) of the following options, to be served on a platter to each table)

Classic Roast Beef with Gravy and Horseradish
Sage-Marinated Pork with a Brown Sugar Glaze
Breaded Veal Cutlet with a Brown Butter and Caper Sauce
Vegetarian Eggplant Parmesan with Roasted Garlic Tomato Sauce

Dessert (Choose one (1) of the following options, to be accompanied by freshly brewed Coffee and Tea)

New York Style Cheesecake with Assorted Fruit Toppings
Chocolate Mousse with Fresh Berries and Mint, Served in a Martini Glass
Apple Crisp Cigars with Caramel and Vanilla

Moonlight Buffet

Wedding Cake, Cut and Served
House-Made Pepperoni and Plain Cheese Pizzas
Freshly Brewed Coffee and Tea



Gold Package

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Bruschetta Trio on House-Made Grilled Flatbread
Mini Grilled Cheeses with Ketchup
Chef's Seasonal Soup Shooters
Bocconcini Stuffed Cremini Mushrooms

Goat Cheese and Chive Stuffed Profiteroles
Bacon and Cheddar Stuffed Profiteroles
Mushroom Duxell Stuffed Profiteroles
Spiced Chicken and Beef Skewers with Dipping Sauce

First Course (Choose one (1) of the following options)

Scottish Rite Signature House Salad with Dried Cranberries, Goat Cheese, and Vanilla Citrus Vinaigrette Dressing
Classic Caesar Salad with Puff Pastry Croutons, Diced Bacon, and Shaved Parmesan Cheese
Poached Pear Salad with Spiced Walnuts and Whiskey Cream Dressing
Antipasto Italiano ~ Provolone, Kalamata Olives, Grilled Vegetables, Genoa Salami, and Hot Capicollo (Served Family Style)

Second Course (Choose one (1) of the following options)

Seasonal Soup (See *Seasonal Items* for details)
Penne or Farfalle Pasta with Tomato, Alfredo, or Rosé Sauce, finished with Diced Pancetta and Onions (Served Family Style)
Cheese Stuffed Tortellini with Tomato, Alfredo, or Rosé Sauce and Shaved Parmesan Cheese (Served Family Style)

Entrée (Choose one (1) of the following options, to be served à la carte with potatoes (selections below) and a medley of fresh seasonal vegetables)

Parmesan-Crusted Chicken Breast with Roasted Grape Tomatoes
Spinach and Ricotta Stuffed Chicken Breast with a White Wine Cream Sauce
Oven-Roasted Chicken Suprême with a Sage-Infused Pan Jus

Potato (Choose one (1) of the following options to be served à la carte with chicken entrée and a medley of fresh seasonal vegetables)

Roasted Garlic Mashed Potatoes
Herb Roasted Potatoes
Duchess Potato ~ Buttery Mashed Potatoes, Baked until Golden Brown

Second Entrée (Choose one (1) of the following options, to be served on a platter to each table)

Classic Roast Beef with a Red Wine Gravy, Crispy Onions, and Horseradish Cream
Seared Codfish with a Saffron and Vanilla Cream Sauce
Spiced Pork Tenderloin with Parsnip Silk
Vegetarian Strudel with Pesto Butter

Dessert (Choose one (1) of the following options, to be accompanied by freshly brewed Coffee and Tea)

Un-Classic Crème Brûlée Garnished with Seasonal Fruit and Sugar Shards
French Napoleons with Crème de Cacao Infused Berries
Flourless Chocolate Torte with Real Whipped Cream and Fresh Berries

Moonlight Buffet

Wedding Cake, Cut and Served
House-Made Pepperoni and Plain Cheese Pizzas
Fresh Carved Fruit Display
Freshly Brewed Coffee and Tea



Platinum Package

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Bruschetta Trio on House-Made Grilled Flatbread
Smoked Salmon and Cream Cheese Rosettes
Chef's Seasonal Soup Shooters
Moroccan Chicken Spring Rolls
Gorgonzola and Caramelized Apple Stuffed Profiteroles
Shrimp Cocktail Shooters with Seafood Sauce
Wild Mushroom Stuffed Profiteroles
Teriyaki Beef Wrapped Micro Greens

First Course (Choose one (1) of the following options)

Scottish Rite Signature House Salad with Dried Cranberries, Goat Cheese, Spiced Walnuts, and Vanilla Citrus Vinaigrette Dressing
Classic Caesar Salad with Garlic Croutons, Baked Prosciutto, and a Crispy Parmesan Tuille
Seasonal Stacked Salad (See **Seasonal Items** for details)
Antipasto Classico ~ Tomato Bocconcini, Grilled Vegetables, Kalamata Olives, Mushrooms, and Prosciutto Melone (Served Family Style)

Second Course (Choose one (1) of the following options)

Seasonal Soup (See **Seasonal Items** for details)
Potato Gnocchi with a Garlic Pesto Sauce and Roasted Cherry Tomatoes (Served Family Style)
Three-Cheese and Spinach Lasagna Rolls with Rosé Sauce and Shaved Parmesan Cheese
Seafood Lasagna Rolls with Alfredo Sauce

Entrée (Choose one (1) of the following options, to be served à la carte with potatoes (selections below) and a medley of fresh seasonal vegetables)

Goat Cheese, Leek, and Red Pepper Stuffed Chicken Ballantine with an Herb-Infused White Wine Cream Sauce
Herb-Crusted Chicken Suprême with a Pommery Mustard Glaze
Brie and Scallion Stuffed Chicken Wellington with Herb-Infused Cream Sauce

Potato (Choose one (1) of the following options to be served à la carte with chicken entrée and a medley of fresh seasonal vegetables)

Roasted Garlic Mashed Potatoes
Herb Roasted Potatoes
Duchess Potato ~ Buttery Mashed Potatoes, Baked until Golden Brown

Second Entrée (Choose one (1) of the following options, to be served on a platter to each table)

Shaved Prime Rib of Beef with a Port-Infused Gravy, Sautéed Mushrooms, and Horseradish Cream
Skewered Garlic Butter Shrimp (served as a Mixed Grill with Chicken Entrée ~ **not** served as a platter to each table)
Walnut and Honey Crusted Pork Tenderloin with an Apple Infused Demi Glace
Pan-Seared Atlantic Salmon with a Dill and Caper Yogurt Sauce
Vegetarian Grilled Polenta with a Mushroom and Port Ragout and Roasted Red Peppers

Dessert (Choose one (1) of the following options, to be accompanied by freshly brewed Coffee and Tea)

Mocha Crème Brûlée with Dark Chocolate and a Wafer Garnish
Molten Chocolate Lava Cake with a Warm Cherry Sauce and Real Whipped Cream
Red Wine Poached Bartlett Pear with Crème Anglaise and a Brandy Snap Garnish

Moonlight Buffet

Wedding Cake, Cut and Served
House-Made Pepperoni and Plain Cheese Pizzas
Fresh Carved Fruit Display
Assortment of Fresh Baked Cookies and Sweets
Freshly Brewed Coffee and Tea



Seasonal Items

Soups

*Please Note: Seasonal Soup Garnishes vary by package. Please inquire for details.

Spring Soups (Available during the months of March through May)

Garden Pea and Mint ~ A brilliant green soup that may be served hot or chilled.

Potage Parmentier ~ A classic French leek and potato soup.

Summer Soups (Available during the months of June through August)

Vichyssoise ~ A classic French summertime soup: leek and potato, served chilled.

Garden Pea and Mint ~ A brilliant green soup that may be served hot or chilled.

Autumn Soups (Available during the months of September through November)

Carrot and Orange ~ A brilliant autumn-coloured soup with hints of cardamom and citrus.

Champagne Onion ~ An elegant take on the classic French Onion Soup.

Winter Soups (Available during the months of December through February)

White Bean and Rosemary ~ A hearty and warming soup with hints of rosemary.

Roasted Butternut Squash ~ A rich, smooth soup flavoured with cinnamon, nutmeg, and ginger.

Stacked Salads

Spring & Summer Stacked Salad (Available during the months of March through August)

Red and Yellow Tomatoes with Feta Cheese, Basil, Arugula, and a Balsamic Reduction

Autumn & Winter Stacked Salad (Available during the months of September through February)

Roasted Beets and Oranges with Sweet Cream, Arugula, and a Honey and Herb Drizzle



The Finishing Touch

It's All About the Details

Our All-Inclusive Silver, Gold, and Platinum Wedding Packages are complete with...

The Bar

A fully stocked, glass host bar during your cocktail hour and reception.*

Red and white wine on guests' tables during dinner.

* Celebration Bar Package is included in the Silver, Gold, and Platinum Wedding Packages.

* The bar will be closed during dinner and speeches.

The Cake

An exquisite wedding cake or cupcakes, expertly designed just for you by our in-house cake decorator.

* Size of cake/ number of cupcakes will be based on estimated final guest count. Flavour options vary by wedding package.

The Décor

Illuminated organza décor with sparkling brooches on your head and cake tables.*

Head table backdrop, illuminated in the colour of your choice.

Table linens, chair covers, and napkins in a variety of fabrics, colours, and styles.

* Grand Ballroom weddings also receive organza décor on the staircase railings, as well as an illuminated ceiling canopy.

The Luxury

A full Bridal Suite* complete with private restroom facilities, available to you in the early morning for your party to prepare for the big day.

A complimentary champagne luncheon for six people, served to your Bridal Suite.

* Third Floor Bridal Suite is equipped with a combination door lock.

The Entertainment

Dinner and dancing music provided by a MAD Productions disc jockey, complete with a full light show*.

* Disc Jockey is included for wedding receptions held in the Grand Ballroom only.



Menu Additions

Stations

* Available for a maximum of one (1) hour during Cocktail Hour or Moonlight Buffet. Add \$6.00 per guest.

- Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy
- Mashed Potato Martini Bar ~ Bacon, Sour Cream, Caramelized Onions, Chives, Shredded Cheese, and Gravy
- Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options
- Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese
- Taco Station ~ Spiced Ground Beef in Hard and Soft Shells, Lettuce, Salsa, Sour Cream, and Shredded Cheese
- Mini Pulled Pork Sliders Station ~ Shredded Cheese, Coleslaw, and Pickles
- Mini Burger Sliders Station ~ Caramelized Onions, Bacon, Shredded Cheese, and Chipotle Mayo
- Mini Beef Dip Baguettes ~ Caramelized Onions, Sliced Swiss Cheese, Sautéed Mushrooms, and Jus for Dipping

Platters

* Available for a maximum of two (2) hours during Cocktail Hour or Moonlight Buffet. Platters feed up to 50 guests.

Fresh Cut Crudités with Dip	\$75.00
Assortment of Imported and Domestic Cheeses with Crackers	\$125.00
Assorted Selection of Cold Deli Meats with Rolls	\$115.00
Assorted Sandwiches and Wraps	\$115.00
Artisan Breads and Dips	\$110.00
House Made Pepperoni and Plain Cheese Pizza	\$95.00
Fresh Carved Fruit Display	\$125.00
Assortment of Fresh Baked Cookies and Sweets	\$95.00

Enhance Your Menu

Upgrade an hors d'oeuvre item to a higher package option	\$0.25 per guest per package level
Upgrade an appetizer item to a higher package option	\$1.50 per guest per package level
Upgrade an entrée item to a higher package option	\$2.50 per guest per package level
Upgrade a dessert item to a higher package option	\$2.00 per guest per package level

Have your dinner served buffet style

\$6.00 per guest

* Note: Adjustments may have to be made to some menu items in order to serve them buffet style. Please inquire for buffet menu details for different packages.



Wedding Ceremonies

Cathedral Ceremony

- *\$1,725.00 with the purchase of a reception package.
- * Available for weddings whose receptions will take place in the Grand Ballroom Only.
- * Ceremony Only (reception to be held elsewhere) \$2,495.00

Includes a personalized ceremony with an officiant from Dream Weddings Canada, organist, soundboard operator, antique hand-painted backdrop of your choice, pedestals for flower arrangements, signing table with plume pen, and rehearsal date (subject to availability).

Round Room Ceremony

- *Maximum of 80 guests. \$1,150.00
- * Ceremony Only (reception to be held elsewhere) \$1,495.00

Includes an officiant from Dream Weddings Canada and choice of three ceremony templates, organza backdrop, chairs, signing table with plume pen, pedestals for flower arrangements, and rehearsal date (subject to availability).

Dining Room Ceremony

- *Maximum of 40 guests. \$800.00
- * Ceremony Only (reception to be held elsewhere) \$995.00

Includes an officiant from Dream Weddings Canada and choice of three ceremony templates, chairs, signing table with plume pen, and rehearsal date (subject to availability).

Outdoor Ceremony

- *Maximum of 120 guests. \$1,725.00
- * Ceremony Only (reception to be held elsewhere) \$2,495.00

Includes a personalized ceremony with an officiant from Dream Weddings Canada, white bistro chairs, signing table with plume pen, pedestals for flower arrangements, white wire archway/arbor, and rehearsal date (subject to availability).



Bar Menu

Celebration Bar Package

Our standard wedding bar package, included in each all-inclusive wedding package.

The bar will be closed during dinner and speeches. House red and white wine will be provided for all guests' tables during dinner (maximum of four bottles of wine per table).

The bar will be open for 1 ½ hours during cocktail hour and for up to 4 ½ hours during the reception (approximately 8:30p.m. to 1:00a.m.).

*Please note that The Scottish Rite Club of Hamilton does not serve shots at the bar. Celebration Bar Package inclusions and brands are subject to change without notice.

Domestic Beer ~ Alexander Keith's, Canadian, Coors Light, Miller Genuine Draft, Mill Street Organic, Mill Street Tankhouse Ale, Shock Top Belgian White, and Steamwhistle

House Wine ~ Fuzion Winery's Shiraz Malbec and Chenin Chardonnay

Standard Bar Rail ~ Smirnoff Vodka, Bacardi White Rum, Captain Morgan's Dark Rum, Beefeater London Dry Gin, Wiser's Rye, and Famous Grouse Scotch

One Special Request ~ A Signature Cocktail, Specialty Liqueur, or Import Beer of your choice, added to your reception bar for the evening

Deluxe Bar Package

Add \$10.00 per guest. Includes everything from the Celebration Bar Package plus*..

*Items listed below will be added to Reception Bar (after dinner) only. Deluxe Bar Package inclusions and brands are subject to change without notice.

Import and Specialty Beers ~ Grolsch, Guinness, Stella Artois, and Thornbury Cider

Coolers ~ Smirnoff Green Apple and Raspberry

Liqueurs and Upgraded Scotch ~ Amaretto, Baileys, Blue Curacao, Butter Ripple, Chambord, Cherry Whiskey, Crème de Banana, Crème de Menthe, Crème de Cacao, Glenfiddich (12 yr. Single Malt), Grand Marnier, Kahlua, Melon Liqueur, Peach Schnapps, Raspberry Sourpuss, Smirnoff Vanilla, and Triple Sec

Choice of: Champagne Toast or Receiving Line Shots Table (One shot per guest. Choice of three (3) items) ~ Amaretto, Baileys, Blue Curacao, Butter Ripple, Chambord, Cherry Whiskey, Crème de Banana, Crème de Menthe, Crème de Cacao, Grand Marnier, Jagermeister, José Cuervo Tequila, Kahlua, Melon Liqueur, Peach Schnapps, Raspberry Sourpuss, Sambuca Black, Sambuca, Slivovitz Plum Brandy, Smirnoff Vanilla, and Triple Sec

Bar Upgrades

Champagne Toast ~ Toast the Bride and Groom upon their grand entrance into the reception. Add \$2.50 per guest.

Receiving Line Shots Table ~ One liqueur shot per guest at the end of the receiving line. Add \$3.00 per guest.

San Pellegrino ~ Add a bottle of San Pellegrino Sparkling Water to guests' dinner tables. Add \$5.00 per table.

Table Wine ~ Upgrade the wine served to guests' dinner tables to one of our six other wine pairings. Add \$10.00 per table.

Extend Your Bar ~ Have a bar open during your receiving line. Add \$10.00 per guest.



Cocktail Wedding Package 1

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Tomato Bruschetta on House-Made Grilled Flatbread	Cream Cheese and Chive Stuffed Profiteroles
Vegetarian Spring Rolls with Plum Sauce	Bacon and Cheddar Stuffed Profiteroles
Whiskey Barbeque <u>or</u> Greek-Style Meatballs	Bocconcini Stuffed Cremini Mushrooms
House-Made Arancini with Marinara Dip	Chicken Caesar Skewers

Hot Food Station (Choose one (1) of the following options, to be available from 9:00p.m. to 10:00p.m.)

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy
Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options
Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese

Cold Food Station (All items to be available from 9:00p.m. to 11:00p.m.)

Raw Vegetable Crudités with Dip
Assortment of Artisan Breads and Dip
Platter of Domestic Cheeses with Crackers

Moonlight Buffet (To be available from 11:00p.m. to 12:00 midnight)

Wedding Cake, Cut and Served
Freshly Brewed Coffee and Tea

Notes: This package is available on Fridays, Sundays, and Hot Dates only.
This package does not include a Disc Jockey.

The Finishing Touch

Our Cocktail Wedding Packages are complete with...

The Bar

A fully stocked, glass host bar for five hours (8:00p.m. to 1:00a.m.) featuring unlimited champagne, domestic beer, and wine.
*Add spirits to your host bar for \$10.00 per guest.

The Cake

An exquisite wedding cake or cupcakes, expertly designed just for you by our in-house cake decorator.

The Décor

Table linens, chair covers, and napkins in a variety of fabrics, colours, and styles.
*Grand Ballroom weddings also receive, organza décor on the staircase railings and ceiling canopy.



Cocktail Wedding Package II

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Bruschetta Trio on House-Made Grilled Flatbread	Goat Cheese and Chive Stuffed Profiteroles
Mini Grilled Cheeses with Ketchup	Bacon and Cheddar Stuffed Profiteroles
Chef's Seasonal Soup Shooters	Mushroom Duxell Stuffed Profiteroles
Bocconcini Stuffed Cremini Mushrooms	Spiced Chicken and Beef Skewers with Dipping Sauce

Hot Food Stations (Choose one (1) of the following options, to be available from 9:00p.m. to 10:00p.m.)

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy
Mashed Potato Martini Bar ~ Bacon, Sour Cream, Caramelized Onions, Chives, Shredded Cheese, and Gravy
Assorted Artisan Pizzas ~ Pepperoni, Plain Cheese, and the Chef's Selection of Three Deluxe Options
Pasta Station ~ Roasted Garlic & Pesto Farfalle, Penne Rosé Baked with Cheese, and Bacon Mac 'n' Cheese

Second Hot Food Station (Choose one (1) of the following options, to be available from 9:00p.m. to 10:00p.m.)

Taco Station ~ Spiced Ground Beef in Hard and Soft Shells, Lettuce, Salsa, Sour Cream, and Shredded Cheese
Mini Pulled Pork Sliders Station ~ Shredded Cheese, Coleslaw, and Pickles
Mini Burger Sliders Station ~ Caramelized Onions, Bacon, Shredded Cheese, and Chipotle Mayo
Mini Beef Dip Baguettes ~ Caramelized Onions, Sliced Swiss Cheese, Sautéed Mushrooms, and Jus for Dipping

Cold Food Station (All items to be available from 9:00p.m. to 11:00p.m.)

Raw Vegetable Crudités with Dip
Assortment of Artisan Breads and Dip
Domestic and Imported Cheeses with Crackers, Dried Fruits, and Preserves

Moonlight Buffet (To be available from 11:00p.m. to 12:00 midnight)

Wedding Cake, Cut and Served
Assortment of Fresh-Baked Cookies
Fresh Carved Fruit
Freshly Brewed Coffee and Tea

*Notes: This package is available on Fridays, Sundays, and Hot Dates only.
This package does not include a Disc Jockey.

The Finishing Touch

Our Cocktail Wedding Packages are complete with...

The Bar

A fully stocked, glass host bar for five hours (8:00p.m. to 1:00a.m.) featuring unlimited champagne, domestic beer, and wine.
*Add spirits to your host bar for \$10.00 per guest.

The Cake

An exquisite wedding cake or cupcakes, expertly designed just for you by our in-house cake decorator.

The Décor

Table linens, chair covers, and napkins in a variety of fabrics, colours, and styles.
*Grand Ballroom weddings also receive, organza décor on the staircase railings and ceiling canopy.



Fairytale Friday Package

Menu

Hors D'oeuvres (Choose four (4) of the following options to be butler-served during Cocktail Hour)

Tomato Bruschetta on House-Made Grilled Flatbread

Whiskey Barbeque or Greek-Style Meatballs

Vegetarian Spring Rolls with Plum Sauce

Chicken Caesar Skewers

House-Made Arancini with Marinara Dip

First Course (Choose one (1) of the following options)

Scottish Rite Signature House Salad with Vanilla Citrus Vinaigrette Dressing

Classic Caesar Salad with Garlic Croutons, Diced Bacon, and Shaved Parmesan Cheese

Seasonal Soup (See *Seasonal Items* for details)

Entrée (Choose one (1) of the following options, to be served à la carte with potatoes (selections below) and a medley of fresh seasonal vegetables)

Pan-Seared Chicken Breast with White Wine Cream Sauce

Pesto-Crusted Chicken Breast with Roasted Garlic Tomato Sauce

Classic Roast Beef with Gravy and Horseradish

Potato (Choose one (1) of the following options to be served à la carte with chicken entrée and a medley of fresh seasonal vegetables)

Roasted Garlic Mashed Potatoes

Herb Roasted Potatoes

Dessert (Choose one (1) of the following options, to be accompanied by freshly brewed Coffee and Tea)

New York Style Cheesecake with Assorted Fruit Toppings

Chocolate Mousse with Fresh Berries and Mint, Served in a Martini Glass

Apple Crisp Cigars with Caramel and Vanilla

Moonlight Buffet

Wedding Cake, Cut and Served

Freshly Brewed Coffee and Tea

Notes: This package is available on Fridays and Sundays only.
This package is available for wedding receptions of fifty to eighty guests that are held in the Round Room only.
This package does not include a Disc Jockey.

The Finishing Touch

Our Fairytale Friday Package is complete with...

The Bar

A fully stocked, glass host bar for five and a half hours (5:30p.m. to 6:30p.m. for Cocktail Hour and 8:30p.m. to 1:00a.m. for Reception)

Red and white wine on guests' tables during dinner.

*The bar will be closed during dinner and speeches.

The Cake

An exquisite wedding cake or cupcakes, expertly designed just for you by our in-house cake decorator.

The Décor

Illuminated organza décor with sparkling brooches on your head and cake tables.

Head table backdrop, illuminated in the colour of your choice.

Table linens, chair covers, and napkins in a variety of fabrics, colours, and styles.



Excellence

Applause

"You have no idea how helpful you were throughout this entire process. I would not have been able to do it without you. Every time I had a question you were there to answer me and give me such great information and I truly appreciate that. You knew exactly what I would like and created that on my big day and it was perfect! The grand ballroom was beautifully decorated and I will remember that forever. We have all had many guests say it was the best wedding they have ever been to which is a huge compliment and much of that was because of you and your staff for making it so perfect!!

It was the perfect day and now that it is over already I wish I could go back to the morning again and start over because I never wanted it to end. I had lots of people say I looked so happy and I am so happy to start the next chapter of my life with Andrew!! Again thank you so much I could not have done it without you!"

~ Leah & Andrew

"Thank you for everything. You were so amazing to work with. I had such a great time. All of our guests did. Everything turned out just as I had imagined or better. I would recommend the Scottish Rite anytime. Such a fantastic job. Everything was so perfect."

~ Angie & Adam

"A big thank you to Dianna and all of the amazing staff at The Scottish Rite Club. All of our friends and family were just blown away by the amazing food and atmosphere."

~ Aimee & Peter

"I think it is safe to say that last night was absolutely perfect. Everyone we talked to today said it was the best wedding they've ever been to and we whole heartedly agree. So much of it was because of you and the staff at the Scottish rite! We are overjoyed with how everything turned out and just could not be happier. Thank you for making our dreams come true!"

~ Devon & Joey

"Everyone is still talking about how beautiful the venue was and how delicious the food was. The staff is absolutely incredible!! It truly was the perfect day and we can't thank you enough."

~ Jennifer & Brad

"Thank you Dianna for all your hard work to make our day so special! The outside ceremony site was gorgeous thanks to all the little touches from you!"

~ Amanda & David



Deposit Policy

Booking Your Wedding

An initial and non-refundable deposit of \$2,000.00 is required at the time of signing your contract and booking your wedding with The Scottish Rite Club of Hamilton.

Please note: The Scottish Rite Club of Hamilton is unable to “hold” a wedding date without a signed contract and booking deposit for the date.

A second deposit of one third of your estimated remaining balance is due six (6) months prior to your wedding.

A third deposit of one half of your estimated remaining balance is due two (2) months prior to your wedding. This is also the day that a meeting will be set with your wedding coordinator to begin documenting details for your wedding day.

The balance of the contract is to be paid in full, ten (10) to fourteen (14) business days prior to your wedding. This is also the day that a meeting will be set with your wedding coordinator to finalize all the details for your wedding day. **Final payments must be made in cash, by certified cheque, or by credit card.**

****PRICES IN THIS BOOKLET APPLY TO WEDDINGS IN 2016 AND 2017 ONLY AND DO NOT INCLUDE HST OR SOCAN (\$124.00). PRICING & MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE****

*Notes: A minimum of 150 guests is required in order to book exclusive use of The Scottish Rite Club of Hamilton facilities. This means no other weddings will be booked on your wedding date.

A minimum of 80 guests is required to book the Grand Ballroom. A minimum of 50 guests is required to book the Round Room.

The Grand Ballroom accommodates up to 250 seated guests, plus a Head Table of up to 12 guests.

The Round Room accommodates up to 72 seated guests plus a Head Table of up to 8 guests.

Pricing for Kids, Minors & Service Providers

Children between the ages of six and twelve are charged at half the package rate, less \$11.00 for the bar. Children under the age of five are free.

Minors (ages thirteen to eighteen) and Service Providers are charged at the full package rate, less \$11.00 for the bar.

Kids' Menu

For kids ages twelve and under. Choose one option to be served to all kids. Served with an Ice Cream Sundae for dessert.

Chicken Fingers & Fries

Mini Cheese Pizza & Fries

Mini Pepperoni Pizza & Fries