

Events

The Scottish Rite Club of Hamilton

Wedding Venue & Hospitality Centre

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



2017 Event Packages



Luxury

Your Special Event

Whether you're planning a large and extravagant affair or a small and intimate gathering with your closest friends and family, The Scottish Rite Club of Hamilton is the perfect setting for the your special event!

From our superb menu to our elegant décor, our historic venue set in the heart of Hamilton, Ontario is ideal for events of any size and style. Whether you have ten or two hundred and fifty guests, our dedicated team of professionals will work closely with you to create your perfect event, and make sure every detail is taken care of.

The Scottish Rite Club of Hamilton offers an exquisite blend of modern day amenities with classic elegance and charm. Combined with your personal touches and our team of highly-trained professionals, your special event will be nothing short of flawless – that is our promise to you! The Scottish Rite Club of Hamilton features two spectacular ballrooms, as well as several smaller meeting and dining rooms throughout our fully licensed, wheelchair accessible, climate controlled building. Each ballroom is equipped with full audio/video capabilities, as well as its own separate entrance, foyer, bar, and restroom facilities.

Our all-inclusive event packages allow you and your guests to enjoy every unique and wonderful moment of your special event, while we take care of all of the details. From your very first visit to the end of your event, we guarantee that your special event will be an unforgettable experience. Your guests will be nothing short of amazed by our undeniable majesty and incredible service!





History

Our Story

The property now occupied by The Scottish Rite Club of Hamilton was acquired by James Mills in 1816. The frame farmhouse originally built by the Mills family in 1820 was replaced by a brick home in 1835 known as “The Homestead”. The Homestead stood exactly where the Cathedral portion of The Scottish Rite building now stands. In 1884, the property was acquired by George E. Tuckett of the Tuckett Tobacco Company. Tuckett built his home, known as “Myrtle Hall”, where the Grand Lodge building now stands. Myrtle Hall survived until the late 1950s, when it was demolished to make way for the current structure.

In 1895, George T. Tuckett, the son of George E. Tuckett, built his own family home. Known as “The Towers,” it was designed by Hamilton architect James Balfour. The Towers now forms the Club portion of The Scottish Rite building. The magnificent woodwork in the club was done by John Hoodless and Sons, a prominent furniture manufacturer in Hamilton at the time. Hoodless also built the incredible Tuckett Family dining room table, which was custom built for the dining room in which it still sits.

George T. Tuckett passed away in 1913. The property was used as a military headquarters and hospital during World War One, and was then acquired by The Scottish Rite Masons in 1920. The Cathedral portion of the building was built over the winter of 1922 to 1923, and was designed by the firm of Osgood and Osgood from Grand Rapids, Michigan. There is an interior twin to the Cathedral in Bay City, Michigan.

The beautiful Casavant Frères pipe organ in the Cathedral was installed with the opening of the building in 1923. This instrument has over 3000 pipes and is still used on a regular basis. It carries Casavant builder’s number 972. There is a set of 55 backdrops in the stage area of the Cathedral. These were acquired in 1923 and are now over 100 years old.



Grandeur

The Grand Ballroom

Whether you are planning a large corporate retreat or the formal event of a lifetime, our 4,300 square foot Grand Ballroom is the perfect location for your guests to experience the heritage of The Scottish Rite building. Featuring a twenty-foot high ceiling that houses fifteen chandeliers, a parquet hardwood floor, and full-length balconies overlooking each side of the room, this incredible space can comfortably accommodate up to two hundred and seventy seated guests.

With its neutral décor, including a twenty-foot high backdrop and ceiling canopy, the Grand Ballroom perfectly compliments any colour palette. The elevated stage at the front of the room makes the perfect focal point for musicians or presentations. The room is complete with its own private foyer and restrooms, easy elevator access, and of course, a fully-stocked in-room bar!



Ambiance

The Round Room

The smaller of our two ballrooms, the Round Room was built in 1927, and is the newest addition to The Scottish Rite building. Constructed over what once was the Towers' courtyard and rose garden, this partially circular room boasts with brilliant architectural design as well as a fifteen-foot high domed ceiling featuring a spectacular painted mural.

This magnificent room is the perfect setting for smaller events. Its forty-foot diameter allows for up to seventy five seated guests, and also serves as the perfect setting for cocktail-style setups. With immediate access to our lounge and rotunda hallway, the Round Room is beautifully suited for any type of event, including bridal showers, corporate retreats, birthday and anniversary parties, and more!



Majesty

The Scottish Rite Cathedral

Often still used for Masonic ceremonies, the magnificent Scottish Rite Cathedral boasts an incredible fifty-foot vaulted ceiling, elegant lighting, and luxurious theatre-style seating for up to five hundred guests. With over ten antique, hand-painted backdrops to choose from and a large floor-space that is perfect for presentations, our Cathedral is one of the most coveted large-scale event locations in Hamilton. The finishing touch is our 3,000 pipe 1922 Casavant Frères pipe organ, which fills the room with enchanting melodies played by our professional organist during your event.



Enchantment

Our Menus

At The Scottish Rite Club of Hamilton, we pride ourselves on our truly exceptional cuisine. Our brilliant culinary team has re-created our signature menu, creating contemporary and flavourful masterpieces, from platters and hors d'oeuvres to entrées and desserts. Gone are the days of cold and bland “banquet food;” our executive chef and her team have perfected nouvelle cuisine, placing a modern spin on classic favourites.

Our extensive menus offer our guests only the freshest seasonal ingredients. We welcome you to join us for one of our many Club events throughout the year, to taste some of our executive chef's creations.

Is there something that you would like to have that isn't included on our menus? Our executive chef would love to meet with you to discuss the options for customizing your menu to suit your specific tastes. With our commitment to give our guests only the very best food, service, and experience, you can rest assured that everything and everyone will be taken care of, so you can sit back, relax, and enjoy yourself!





Three-Course Meal Package

Customize Your Menu

**Upgrade to a Four-Course Meal for only \$4.00 per guest*

Appetizer Course

Select ONE option to be served to all guests
Accompanied by Fresh Rolls with Whipped Butter

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

Spring Mix Garden Salad with Balsamic Vinaigrette Dressing

Scottish Rite Signature House Salad with
Vanilla Citrus Vinaigrette Dressing {+\$0.75}

Greek Village Salad with Kalamata Olives and Feta Cheese {+\$1.50}

Chef's Seasonal Soup
{Please Inquire for Details}

Penne or Farfalle Pasta with Tomato, Alfredo or Rosé Sauce
{Served Family Style}

Cheese Stuffed Tortellini with Tomato or Rosé Sauce {+\$1.50}
{Served Family Style}

Butternut Squash Stuffed Ravioli with Sage Parmesan Sauce {+\$2.75}
{Served Family Style}

Main Course

Accompanied by the Chef's Selection of Seasonal Vegetables and your choice of Starch Accompaniment (see options below)
All prices are per guest. To offer your guests a choice of entrée, add \$3.00 per guest. All guests will be charged at the base price of the higher-priced entrée, plus \$3.00.

Pan-Seared Chicken Breast with a White Wine Cream Sauce
or an Herb-Infused Demi Glace {\$36.75}

Stuffed Chicken Brioche with an Herbed White Wine Cream Sauce {\$39.25}

Roasted Red Pepper, Leek, and Cream Cheese Stuffed Chicken Breast
with a Creamy Basil Pesto Sauce {\$39.25}

Parmesan Crusted Chicken Breast in Roasted Garlic Tomato Sauce {\$39.25}

Chicken Chasseur in a Mushroom, Tomato, and Cognac Sauce {\$39.25}

Classic Roast Beef with Gravy {\$42.00}
{Minimum of 20 guests required}

* Add Yorkshire Pudding {+\$1.00} *

Spiced Pork Tenderloin with Parsnip Silk {\$43.75}

Grilled Atlantic Salmon with a Sweet Chili Lime Glaze
or a Dill-Infused Caper and Yogurt Sauce {\$45.25}

Grilled Flat-Iron Steak with a Red Wine and Rosemary Reduction {\$47.00}

Grilled Flat-Iron Steak with a Horseradish Compound Butter {\$47.00}

Starch Accompaniment

Select ONE option to accompany all guests' entrées along with the Chef's Selection of Seasonal Vegetables

Herb Roasted Potatoes

Creamy Garlic Mashed Potatoes

Basmati Rice Pilaf

Wild and Long Grain Rice Blend

Dessert Course

Select ONE option to be served to all guests
Accompanied by freshly brewed Coffee and Tea

New York Style Cheesecake with Cherry or Blueberry Topping

Warm Apple Crisp Cigars with Caramel and Vanilla

Milk Chocolate Mousse with Fresh Berries

Tiramisu Mousse with Italian Confection Garnish

Rum Raisin Bread Pudding with Caramel Rum Sauce

Chef's Special Seasonal Bread Pudding {+\$1.25}
{Please Inquire for Details}

Ice Cream Filled Banana Foster Crêpe {+\$1.25}

Un-Classic Crème Brûlée with Sugar Shards {+\$2.00}

Flourless Chocolate Cake with Berries and Whipped Cream {+\$2.00}

Red Wine Poached Pear with Crème Anglaise and a Brandy Snap {+\$2.00}



Buffet Meal Packages

**Buffet meals do not include unlimited quantities of menu items, and will be available for a maximum of 90 minutes*

Buffet Package I

{\$25.50 per guest}

Assorted Sandwiches & Wraps
Crudités Platter with Dip
Relish Platter
Domestic Cheese and Crackers Display
Fresh Carved Fruit Display
Assortment of Cookies & Sweets
Coffee & Tea Station

Buffet Package II

{\$37.75 per guest}

Fresh Rolls & Whipped Butter
Spring Mix Garden Salad with Two Dressing Options
Classic Caesar Salad with Garlic Croutons, Diced Bacon, and Shaved Parmesan Cheese
Domestic Cheese and Crackers Display
Penne Pasta with Choice of Tomato or Rosé Sauce
Pan Seared Chicken Breast with White Wine-Infused Cream Sauce
OR
Carved Roast Beef with Gravy and Horseradish*
{* Minimum of 20 guests required}
Choice of One Starch Accompaniment
{Herb Roasted Potatoes, Creamy Garlic Mashed Potatoes, Basmati Rice Pilaf, or Wild and Long Grain Rice Blend}
Chef's Seasonal Vegetable Medley
Fresh Carved Fruit Display
Baker's Special Dessert Display
{May include items such as Cakes, Pies, Cookies, Squares, Tarts, and other Assorted Confections}
Coffee & Tea Station

Buffet Additions

Upgrade Domestic Cheese Display to include Imported Cheeses, Breadsticks, and Preserves {+\$3.00}
Add Penne Pasta with Choice of Tomato or Rosé Sauce to Buffet Package I {+\$2.50}
Upgrade any Pasta to a Baked Penne Primavera with Garlic Pesto or Classic Tomato Sauce {+\$1.50}

Add Grilled Chicken Breast to any Pasta {+\$1.50}
Upgrade Buffet Package III with both Meat Entrées {+\$6.00}

Light Lunch Banquet Package

Customize Your Menu

* Available between 11:00a.m. and 2:30p.m. only

{ \$27.50 per guest }

Main Course

Select ONE option to be served to all guests.
Accompanied by Fresh Rolls & Whipped Butter

Chicken and Chive Stuffed Crêpes with Cream Sauce and Garden Peas

Grilled Chicken Caesar and Quinoa Wrap

Open-Faced Shaved Roast Beef Sandwich on House-Made Rosemary Focaccia with Wilted Spinach, Swiss Cheese, and Gravy

Taco Flatbread ~ Seasoned Beef, Lettuce, Tomato, Onion, and Cheddar Cheese with Sour Cream and Salsa

Grilled Zucchini Boats Stuffed with Barley, Roasted Vegetables, and House Tomato Sauce, topped with Mozzarella Cheese

Meatball Stroganoff ~ Meatballs, Mushrooms, and Creamy Gravy over Buttery Egg Noodles

Wild Mushroom, Spinach, and Roasted Red Pepper Strudel with Goat Cheese and Pesto Butter

Platter of Quartered Sandwiches with Classic Lunchtime Fillings served to Each Table

Accompaniment

Select ONE option to be served with all guests' entrées.

Spring Mix Garden Salad with House Vanilla Citrus Vinaigrette Dressing

Chef's Seasonal Soup

{Please Inquire for Details}

Dessert Course

Select ONE option to be served to all guests.
Accompanied by freshly brewed Coffee and Tea

Lemon Meringue Pie

Traditional Apple Crisp with Whipped Cream and Caramel

Milk Chocolate Mousse with Fresh Berries

Tiramisu Mousse with Italian Confection Garnish

Carrot Cake with Cream Cheese Frosting



Brunch Buffet Package

**Buffet meals do not include unlimited quantities of menu items, and will be available for a maximum of 90 minutes*

Menu

{\$38.75 per guest}

Danishes, Croissants and Scones with Flavoured Butters, Jams, and Jellies

Scrambled Eggs

Choice of One Breakfast Meat
{Bacon, Breakfast Sausage, or Peameal Bacon}

Home Fries

Spring Mix Garden Salad with Two Dressing Options

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

Crudités Platter with Dip

Domestic Cheese and Crackers Display

Quartered Specialty Tea Sandwiches

Chef's Seasonal Pasta Primavera

Fresh Carved Fruit Display

Baker's Special Dessert Display

{May include items such as Cakes, Pies, Cookies, Squares, Tarts, and other Assorted Confections}

Non-Alcoholic Punch, Coffee & Tea Station

Brunch Buffet Additions

Add Eggs Benedict {+\$2.50}

Upgrade Scrambled Eggs to a Chef-Manned, Create-Your-Own Omlette Station {+\$3.50}

Add a Second Breakfast Meat {+\$1.25}

Upgrade Domestic Cheese Display to include Imported Cheeses, Breadsticks, and Preserves {+\$3.00}

Add Grilled Chicken Breast your Pasta {+\$1.50}

Add Pan-Seared Chicken Breast with Starch and Seasonal Vegetables {+\$5.50}

Add a Chef-Manned Ham or Roast Beef Carving Station with Starch and Seasonal Vegetables {+\$8.00}



Cocktail Party Packages

Menus

Cocktail Party Package I ~ \$34.50 per guest

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
Bocconcini Stuffed Cremini Mushrooms	House-Made Arancini with Marinara Dip
Whiskey Barbeque <u>or</u> Greek-Style Meatballs	Chicken Caesar Skewers

Hot Food Station (Choose one (1) of the following options, to be available for one hour following Cocktail Hour)

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 for two hours following Cocktail Hour)

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

Cocktail Party Package II ~ \$43.50 per guest

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 Cheese Sandwiches with Ketchup	Bacon and Cheddar Stuffed Profiteroles
Mushroom Duxell Stuffed Profiteroles	Bocconcini Stuffed Cremini Mushrooms
Spiced Chicken and Beef Skewers with Dipping Sauce	Chef's Seasonal Soup Shooters

Hot Food Station (Choose one (1) of the following options, to be available for one hour following Cocktail Hour)

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 for one hour following Cocktail Hour)

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 for two hours following Cocktail Hour)

Raw Vegetable Crudités with Dip

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



Menu Additions

Hors D'oeuvres

Add a Chef's Choice Hors D'oeuvres Package to any Banquet Package ~ \$7.50 per guest per hour

\$17.00 per dozen – Choice of Butler Service or Buffet Display

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

\$22.00 per dozen – Choice of Butler Service or Buffet Display

Goat Cheese and Chive Stuffed Profiteroles
 Chef's Seasonal Soup Shooters
 Spiced Chicken and Beef Skewers with Dipping Sauce
 Gorgonzola and Caramelized Apple Stuffed Profiteroles
 Shrimp Cocktail Shooters with Seafood Sauce

Mini Grilled Cheese Sandwiches with Ketchup
 Mushroom Duxell Stuffed Profiteroles
 Bruschetta Trio on House-Made Grilled Flatbread
 Smoked Salmon and Cream Cheese Rosettes
 Wild Mushroom Stuffed Profiteroles

Stations

Available for a maximum of two (2) hours. Stations feed up to 25 guests - \$175.00

Poutine Station ~ Bacon, Sour Cream, Green Onions, Cheese Curds, and Gravy
 Mashed Potato Martini Station ~ Bacon, Sour Cream, Caramelized Onions, Chives, Shredded Cheese, and Gravy
 Assorted Artisan Pizza Station ~ 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 Baguette Station ~ Caramelized Onions, Sliced Swiss Cheese, Sautéed Mushrooms, and Jus for Dipping

Platters

Available for a maximum of two (2) hours. Platters feed up to 25 guests.

Assorted Relishes (Fresh-Cut Seasonal Vegetables, Assorted Pickles, and Olives)	\$74.50
Fresh-Cut Seasonal Vegetables with Dip	\$72.00
Assortment of Domestic Cheeses with Crackers, Bread Sticks, and Grapes	\$80.50
Imported and Domestic Cheese Display with Crackers, Bread Sticks, Nuts, Jellies, and Dried Fruits	\$95.50
Assorted Selection of Cold Deli Meats with Rolls, Cheese, Condiments, and Toppings	\$105.00
Assorted Sandwiches and Wraps	\$101.25
Artisan Breads and Dips	\$74.75
House-Made Pepperoni and Plain Cheese Pizza	\$64.75
Fresh-Carved Fruit Display	\$90.00

Assortment of Fresh-Baked Breakfast Pastries	\$59.25
Assortment of Fresh-Baked Cookies and Sweets	\$55.75



Bar Menu

Host Bar Package

\$8.00 per guest per hour (Minimum 4 hours per guest. Includes Bartending Staff at no additional charge).

*Please note that The Scottish Rite Club of Hamilton does not serve shots at a host bar. Host bar 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

Deluxe Host Bar Package

\$11.00 per guest per hour (Includes Bartending Staff at no additional charge). Includes everything from the Host Bar Package plus...

*Please note that The Scottish Rite Club of Hamilton does not serve shots at a host bar. Deluxe Host Bar 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 Coolers

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

Cash Bar Package

A Bartender fee of \$30.00 per hour will be added to your event invoice (4 hours minimum).

*Inclusions and brands are subject to change without notice.

Domestic Beer (\$5.75) ~ Alexander Keith's, Canadian, Coors Light, Miller Genuine Draft, Mill Street Organic, Mill Street Tankhouse Ale, Shock Top Belgian White, and Steamwhistle

House Wine and Sparkling Wine (Glass \$6.75 / Bottle \$28.75) ~ Fuzion Winery Red and White Wines, and Prosecco Sparkling Wine (sparkling wine is available by the bottle only)

Standard Bar Rail (\$6.50) ~ Smirnoff Vodka, Bacardi White Rum, Captain Morgan's Dark Rum, Beefeater London Dry Gin, Wiser's Rye, and Famous Grouse Scotch

Import/Specialty Beers and Coolers (\$7.00) ~ Grolsch, Guinness, Stella Artois, and Thornbury Cider., Smirnoff Green Apple and Raspberry Coolers

Liqueurs (\$7.00) ~ Amaretto, Baileys, Blue Curacao, Butter Ripple, Chambord, Cherry Whiskey, Crème de Banana, Crème de Menthe, Crème de Cacao, Grand Marnier, Kahlua, Melon Liqueur, Peach Schnapps, Raspberry Sourpuss, Smirnoff Vanilla, and Triple Sec

Scotch (\$8.25 - \$10.25) ~ A selection of Premium and Extra-Premium Scotches (selections subject to change)



Dietary Restrictions

Menu Selections

Vegetarian Menu Selections

All Vegetarian menu items can also be made vegan.

Eggplant Parmesan with Roasted Garlic Tomato Sauce

Vegetable and Goat Cheese Strudel with Pesto Butter

Apple, Walnut, and Quinoa Risotto Stuffed Acorn Squash with Wilted Spinach

All Semi-Vegetarian Diets (Flexitarian, Pescetarian, etc.) will be accommodated by selecting Vegetarian or Vegan options.

Gluten Free Menu Selections

Most appetizers and entrées on our menu can be made Gluten Free.

We also offer a selection of Gluten Free desserts and pasta.

Gluten Free breads are also available.

Diabetic Menu Selections

We offer fresh fruit cups as a dessert for any Diabetic guests.

Most menu items are suitable for Diabetics. Please inform us of any particulars and our Chef will be happy to accommodate.

Kosher Menu Selections

Certified Kosher Meals are available in 3 and 4 course options and require a Minimum of 1 week notice.

Please inquire for pricing.

**Please Note:

If a member of your party has an allergy or dietary restriction that is not listed above, please do not hesitate to ask us about our options for that specific dietary need. Dietary restrictions and/or allergies should be provided to your event coordinator a minimum of one (1) week prior to your event. Our staff will do our best to accommodate guests whenever possible.



Rental fees & Special Pricing

Room Rental Fees

All rooms are available to be rented without the purchase of a full banquet package *

* All food and beverages must be provided by The Scottish Rite Club of Hamilton.

A complimentary four-hour room rental is included for full banquet package bookings with 80 or more guests in the Grand Ballroom; 50 or more guests in the Round Room; or 20 or more guests in the Club Rooms.

Club Rooms (Reading Room, Coffee Room, Dining Room, Lounge)

4 hours ~ \$145.00 per room

8 hours ~ \$225.00 per room

Round Room (Lounge included when available)

4 hours ~ \$350.00

8 hours ~ \$575.00

Grand Ballroom

4 hours ~ \$575.00

8 hours ~ \$1,150.00

Cathedral

4-hour Rentals starting at \$1,495.00 *

8-hour Rentals starting at \$2,495.00 *

* Cathedral Rental Fees do not include Security or Stage Crew - these items will be added on a per-case basis.

Other Fees

SOCAN Fee - If a band or DJ will be present, a \$124.00 SOCAN Fee will apply.

Screen & Projector Rental - A mobile screen and projector are available for \$75.00

Children's Menu & Pricing

Children's Menu

For children 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

Pricing for Children, Minors & Service Providers

Children between the ages of six and twelve are charged at half the per-guest package rate. Children under the age of five are free.

Minors (ages thirteen to eighteen) and Service Providers are charged at the full per-guest package rate.



Booking Your Event

Deposit Policy

An initial and non-refundable deposit of \$200.00 or 25% of your estimated event balance (whichever is greater) is required at the time of signing your contract and booking your event with The Scottish Rite Club of Hamilton.

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

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

****PRICES IN THIS BOOKLET APPLY TO EVENTS IN 2016 ONLY AND DO NOT INCLUDE 10% GRATUITY, 5% CLUB FEE, AND 13% HST****

PRICING & MENUS ARE SUBJECT TO CHANGE WITHOUT NOTICE**

*Notes: The Grand Ballroom accommodates up to 252 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.



Perfection

We at The Scottish Rite Club of Hamilton would like to thank you for considering hosting your special event with us. We aim to fulfill all of your wishes, and make your event planning an exceptional and unforgettable experience! The Scottish Rite Club of Hamilton is truly a hidden gem, right here in the heart of downtown Hamilton. Your unique personal touches combined with our remarkable venue and all-inclusive, worry-free packages ensure that your special event will be one like your guests have never before experienced. Every detail will be attended to, and your day will be better than you ever could have imagined.

We would like to say 'Thank You' for taking the time to review our event package booklet. We invite you to also visit us on Facebook, and on our website at www.ScottishRiteClub.ca.

We look forward to working with you to create your perfect special event!

With Warmest Regards,

The Scottish Rite Events Team

