

HEART OF NIAGARA

Wedding MENUS

2025



INCLUSIONS

Wedding Packages

Couples preparing for their special wedding day know that there are many factors to consider and decisions to make. Heart of Niagara's Parkway Conference Centre provides everything you need to create a luxurious, memorable event for up to 500 guests at a price point that can be customized to fit your budget.

Choose from two extraordinary all-inclusive packages (Elegant Essentials or Grand Celebration) to help reduce the headaches and costs most wedding planners experience. Our listed enhancements and preferred vendors make package customization even easier. Contact our professional wedding planner who will make sure your special day is truly memorable.

BOTH WEDDING PACKAGES INCLUDE:

- onsite wedding planner
- complimentary king room
- discounted guest room rates
- bride & groom menu sampling
- black or white chair covers & linens
- three votive tea candles per table
- elevated head table & standard backdrop
- dance floor & disc jockey table
- podium and microphone
- envelope box
- two menu cards per table
- round or long table seating
- onsite parking and WIFI access for guests

Grande Celebration

8 HOUR ALL-INCLUSIVE HOST BAR

An assortment of our standard liquors,
domestic beers & house wine.

DINNER WINE

Unlimited pour
throughout the dinner.

FOUR COURSE MENU

Please see menu page.

LATE NIGHT PIZZA BUFFET

Assorted pizza, coffee & tea station,
complimentary cake cutting.

\$160

per person

+ tax and set up fees

Elegant Essentials

8 HOUR ALL-INCLUSIVE HOST BAR

An assortment of our standard liquors,
domestic beers & house wine.

DINNER WINE

Unlimited pour
throughout the dinner.

THREE COURSE MENU

Please see menu page.

AFTERGLOW

Coffee & tea station, complimentary
cake cutting.

\$145

per person

+ tax and set up fees



Two extraordinary Choices

Grande Celebration Menu

PASSED RECEPTION

SELECT (3) CANAPÉS

Campari Tomato & Bocconcini Skewers, Pesto Oil (V)
Mushroom, Kale & Walnut Tartlets (V)
Crispy Serrano Ham, Quince, Herb Goat Cheese, Crostini
Crispy Tiger Prawns & Sweet Chili Sauce
Ancho Chili Prawns, Mango Salsa, Chili Cheese Tortilla
Pulled Pork, Corn Bread, Tomato Relish
Smoked Salmon Rosette, Lemon Mascarpone, Crostini
Moroccan Spiced Lamb Loin, Harissa Hummus, Pita Crisp

DINNER

Selection of Artisan Bread Rolls & Butter

SELECT (1) APPETIZER

Roasted Butternut Squash, Coconut Milk (V)
Cream of Brie Caramelized Onion (V)
Farmers Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG)
Roasted Beet & Fennel Salad, Roast Walnuts, Goat Cheese, Orange Vinaigrette (V)

SELECT (1) MAIN

Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice
Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes
Grilled AAA Rib Eye Steak, Whipped Yukon Gold Potatoes, Asparagus, Campari Tomato, Merlot Beef Jus
Beyond© Steak, Quinoa & Wild Rice Pilaf, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (V)

SELECT (1) DESSERT

~Served with Coffee & Tea~
Earl Grey Creme Brulee, Biscotti, Berries
Classic Tiramisu, Coffee Creme Anglais, Wafer Crisp
Mango Cheesecake, Passionfruit Puree, Chantilly Cream

LATE NIGHT PIZZA BUFFET

Assorted Pizza, Coffee & Tea Station, Complimentary Cake Cutting

Elegant Essentials Menu

DINNER

Selection of Artisan Bread Rolls & Butter

SELECT (1) APPETIZER

Tomato & Basil Bisque (V)

Classic Caesar Salad, Romaine Hearts, Herbed Croutons, Grana Padano

Farmers Salad, Grape Tomatoes, Carrots, Watermelon Radish, Pine Nuts, Sherry Vinaigrette (VG)

Spinach & Frisee Salad, Fresh Strawberries, Candied Pecans, Goat Cheese, Raspberry Vinaigrette (V)

SELECT (1) MAIN

Pan Seared Salmon, Wild Mushroom & Fingerling Potato Ragoût, Citrus Dill Beurre Blanc

Roasted Tuscan Chicken Breast, Olives, Wild Mushrooms, Vine Ripened Tomatoes, Roasted Potatoes

Quinoa & Wild Rice Pilaf, Foraged Mushrooms, Grilled Cauliflower, Truffle Vinaigrette (V)

SELECT (1) DESSERT

~Served with Coffee & Tea~

Earl Grey Creme Brulee, Biscotti, Berries

Classic Tiramisu, Coffee Creme Anglaise, Wafer Crisp

Mango Cheesecake, Passionfruit Puree, Chantilly Cream

AFTERGLOW

Coffee & Tea Station, Complimentary Cake Cutting

UPGRADE MAIN

Pan Seared Sablefish, Maple Miso Glaze, Bok Choy, Jasmine Rice
add \$5 per person + taxes and fees

ADD PASTA COURSE (Choose One)

Pasta with Tomato Basil

Pasta Alfredo Sauce

Cheese Tortellini with Blue Cheese Cream Sauce

add \$7 per person + taxes and fees

Enhancements

We make it easy to customize any package with a number of our most popular requests.

Antipasto Display

Fresh cut vegetables, dips

Antipasto Platter including Canadian Cheeses, Pickled Vegetables, Marinated Mushrooms,
Mediterranean olives, Peppered Feta, Cured Italian Meats

\$18 per person + taxes and fees

Seafood Display

Chilled Seafood Display

Mussels, Clams, Poached Shrimp, Yellowfin Tuna Tataki, Candied Salmon,
Smoked Salmon, Freshly Shucked Oysters

\$28 per person + taxes and fees

Chef Attended Reception Stations

Additional \$60 Chef Fee. Minimum 25 persons

Oyster Bar

Freshly Shucked East + West Coast Oysters, Shallot Mignonette,
Tabasco, Cocktail Sauce, Lemon

\$16 per person + taxes and fees

Tortellini Pasta Bar

Cream Sauce, Marinara Sauce, Parmesan, Chili Flakes

\$12 per person + taxes and fees

Chili Prawns Flambé

Garlic Herb Butter, Pernod, Chili Flakes

\$16 per person + taxes and fees

Late Night Options

What better way to finish the night of your life with one of these tasty upgrades.

Fryer Bar

Mini-Perogies, Boneless Chicken Bites, Cheese Sticks, Spring rolls, Kettle chips
\$10 per person + taxes and fees

Sheet Pizza

Pepperoni, Sicilian, Veggie
\$10 per person + taxes and fees

Poutine Bar

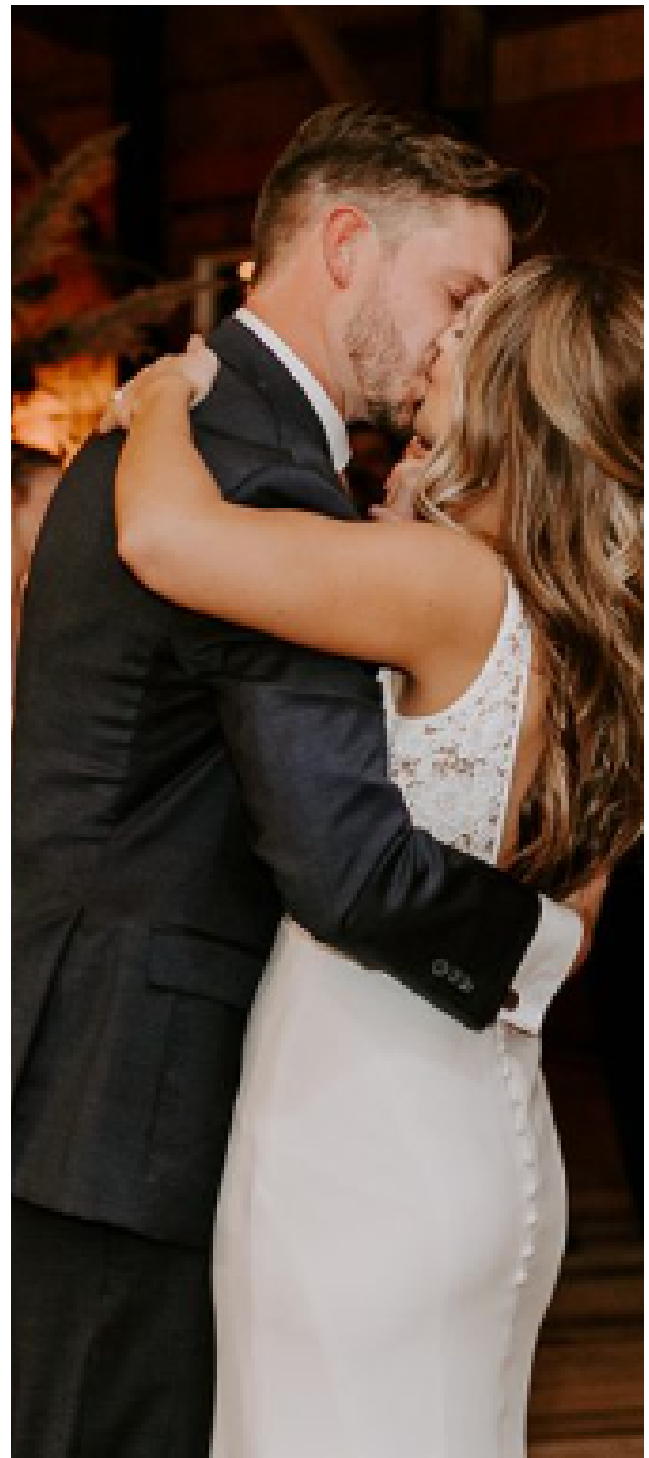
Fries , Gravy , Bacon , Onion , Cheese , Tomato , Jalapeño, Black olives, Sour cream
\$10 per person + taxes and fees

Grilled Cheese Station

Four Types of Grilled Cheese
Served with Seasoned Kettles Chips
\$14 per person + taxes and fees

Late-Night Taco Stand

Totopo Chips, Guacamole & Salsa La Catrina
Tacos (Beef)
Tacos Con Tinga (Pulled Chicken)
Fresh Warm Corn Tortillas
\$14 per person + taxes and fees





BASE PACKAGES

Intimate Weddings

Planning a wedding can be a huge commitment financially and time-wise. Heart of Niagara caters to both large and smaller, more intimate events. Events under 50 guests can be eligible for our Micro Wedding Package and for even smaller affairs with less than 25 guests, can take advantage of our Elopement Package. Let our wedding planner know if you need to make small adjustments to either package and we can update the all-inclusive base price.

Saturdays from May - October may be limited due to our vendor's availability. Contact us as soon as you are ready to book your date. We are the pros that make any small-scale celebration as memorable as a ballroom blowout bash.

BOTH INTIMATE PACKAGES INCLUDE:

- half-hour legal or commitment ceremony including the officiant - we can accommodate any religious or cultural requirements.
- three-hour cocktail reception for up to 50 guests
- wedding planning and day-of coordination services
- venue for the ceremony and reception
- floral (5) bouquets and (5) boutonnieres
- a professional photography package including 2 hours of 50-100 hi-res non-watermarked edited shots (\$1,500 Value)
- sparkling wine toast
- passed canape offerings (3 choices)
- faux wedding cake for pictures

Micro-Wedding

Up to 50 guests

\$6,500

+ tax and set up fees

Elopement Package

Up to 25 guests

\$5,000

+ tax and set up fees

Enhancements

Smaller weddings offer so much more flexibility with customization.

PHOTOGRAPHY

Additional hours, engagement sessions, cinematic film are an additional cost.

DINING

Dinner, signature drinks, wedding socials, breakfast/brunch, and wedding cakes are all additional options available. Please consult with our wedding planner for more details.

DECOR

Colored linens, overlays, draping, chair covers, centre pieces, chargers, special lighting, arbors, and altar displays are all additional options available. Please consult with our wedding planner for more details.



Small but Elegant



ONSITE

Ceremonies

\$800/day

Plus applicable taxes and fees

RENTAL INCLUDES:

- White backdrop
- Chair covers with sash
- Choice of white or black linen
- Marriage license signing table with linen
- Microphone
- DJ table and linen

Preferred Vendors

PHOTOGRAPHY

Our curated list of photographers each offers their own unique styles and packages. Don't wait, their dates book up fast.

Loverly Wedding Photography
www.loverlyinvestment.com

Truth and Tales
www.truthandtalesstudio.com

Amos Photography
amos-photography.com

Morning Light Photography
www.morninglightphotography.com

Josh Bellingham Photography
www.joshbellingham.com

DECOR

Whether your vision is sophisticated, simple, traditional or modern our favorite decor specialists can help transform our space with their fantastic inventories of decor.

Set the Mood
www.setthemooddecor.ca

Gala Decor
www.galadecor.ca

Creative Decor and More
createdecorandmore.ca

OFFICIANT

Let Niagara's #1 team of Officiants set the tone off right for your special day.

Cathy Davis & Company
www.cathydavisandcompany.com

WEDDING CAKES

Beautiful and delicious hand-crafted wedding cakes and cupcakes decorated to order.

Cake by Cheryl
www@cakebycheryl.ca

FLORISTS

Using preselected themes and the best quality flowers in season we think our vendor's high-quality florals offer a more affordable option versus custom wedding arrangements.

Callia
www.callia.com

AUDIOVISUALS

If you want to really elevate the night with more than just a DJ and Master of Ceremonies. Our vendor offers live musicians, unique uplighting, dance floor fog, photo booths, or monogrammed backlighting as further enhancements.

Chamberlain Entertainment
www.tedstunes.com/