



Wedding Package

From engagement to your “I DOS” allow the team at Durham Banquet Hall and Conference Center make your day a picture perfect memory. Our world class service and cuisine will ensure that we exceed your expectations at every opportunity. We offer an array of options from A La Carte, customized packages to full reception packages. Our professional event coordinators will assist to organize your every need.

Our Wedding Packages are based on a minimum of 50 guests and include all of the following:

Event Coordinator

- From quote to your special day, your coordinator will be by your side helping to organize your event

Hostess and Service Staff

- Professional, friendly and uniformed staff on site from set-up to tear-down

China, Cutlery and Glassware

- All the china and cutlery needed to service your event
- A water and wine glass at every setting with one refillable water pitcher per table

Floor Length Linen Tablecloths & Napkins

- For every guest table in white or black, head table, gift table, DJ, cake and food service tables in white, or black

Room Rental Charge

All necessary equipment including tables and chairs, including your SOCAN fee

- *On site wedding ceremony fees will apply, ask your event coordinator for details*

Bar Packages

- All bar packages include bartenders and service for five (5) continuous hours. Add extra hours to any Host Bar package for \$8.50 per person per hour.
- Cash Bar, Host Bar and Premium Host Bar all include 1 bottle of red and white wine per dinner table.
- Add a unique twist to any bar package by adding a Signature Cocktail for only \$9.50 per person!

All Applicable Service Charges

- All package pricing includes service charges. Taxes are additional to all charges noted.



Durham Banquet Hall Wedding Reception Packages

SILVER WEDDING PACKAGE

see the Classic Menu Selections for food options

- Choice of five selections of circulated hors d'oeuvres and non-alcoholic punch
- A selection of fresh Artisan Breads, rolls & breadsticks
- Choice of Soup or Salad
- Choice of **Classic** Entrée
- Choice of two vegetables & one starch
- Choice of Dessert including coffee & tea service
- One bottle of red & white house wine per table
- Cake cutting service

Cash Bar - \$80.95

Standard Host Bar - \$109.95

Premium Host Bar - \$113.95

**all bar packages are based on 5 hours of continuous service. Add additional hours at \$8.50 per person per hour.*

GOLD WEDDING PACKAGE

see the Classic Menu Selections for food options

- Choice of five selections of circulated hors d'oeuvres and non-alcoholic punch
- A selection of fresh Artisan Breads, rolls & breadsticks
- Choice of Soup or Salad
- Choice of **Classic** Entrée
- Choice of two vegetables & one starch
- Choice of Dessert including coffee & tea service
- One bottle of red & white house wine per table
- Choice of Three (3) Late Night Platters
- Cake cutting service with late night coffee and tea station

Cash Bar - \$89.95

Standard Host Bar - \$118.95

Premium Host Bar - \$120.95

**all bar packages are based on 5 hours of continuous service. Add additional hours at \$8.50 per person per hour.*



PLATINUM WEDDING PACKAGE

see the Deluxe Menu Selections for food options

- Choice of five selections of circulated hors d'oeuvres and non-alcoholic punch
- A selection of fresh Artisan Breads, rolls & breadsticks
- Choice of Soup or Salad
- Choice of **Deluxe** Entrée
- Choice of two vegetables & one starch
- Choice of Dessert including coffee & tea service
- One bottle of Red & White House Wine per table
- Choice of One (1) Late Night Station – *French Fry Station, Nacho Station, Build Your Own Slider Station*
- Cake cutting service with late night coffee and tea station

Cash Bar - \$102.95

Standard Host Bar - \$132.95

Premium Host Bar - \$135.95

**all bar packages are based on 5 hours of continuous service. Add additional hours at \$8.50 per person per hour.*

COCKTAIL RECEPTION WEDDING PACKAGE

Perfect for those that do not want a traditional sit down dinner, our cocktail reception package encourages mixing, mingling and a more interactive experience!

- Choice of five selections of circulated hors d'oeuvres and non-alcoholic punch
- Choice of Three (3) Chef's Saute Stations:
 - *French Fry Station*
 - *Nacho Cheese Station*
 - *Seafood Station*
 - *Pasta Station*
 - *Fresh Crepe Station*
 - *Stir Fry Station*
 - *Build Your Own Slider Station*
 - *Roast Beef Carving Station*
- Choice of Three (3) Platters for Stationary Table
- One (1) bottle of Red & White House Wine per table
- Cake cutting service with late night coffee and tea station

Cash Bar - \$90.95

Standard Host Bar - \$119.95

Premium Host Bar - \$129.95

**all bar packages are based on 5 hours of continuous service. Add additional hours at \$8.50 per person per hour*



BUFFET WEDDING PACKAGE

- Choice of five selections of circulated hors d'oeuvres and non-alcoholic punch
- A selection of fresh Artisan Breads, rolls & breadsticks
- One bottle of red & white house wine per table
- Cake cutting service

BUILD YOUR OWN DINNER BUFFET:

CHOICE OF (3) THREE SALADS

Greek Salad

Caesar Salad

Spinach Salad with Strawberries, Onions and Strawberry Vinaigrette

Orecchiette Pasta Salad

Quinoa and Bulgur Salad

Thai Noodle Salad with Garden Vegetables and a mild Thai dressing

Couscous and Roasted Vegetable Salad

Bowtie Pasta Salad with Baby Bocconcini, Cherry Tomato, Basil and Balsamic Dressing

CHOICE OF (2) TWO PLATTERS

Canadian Cheese Tray with Assorted Crackers

Garden Vegetables with Dip

Relish Tray

Mediterranean Platter – selection of Hummus & Dips served with rustic breads and grilled pitas

Antipasto Platter

Fresh Fruit Platter

CHOICE OF (3) THREE HOT ENTREES

Chicken Cacciatore

Traditional Roast Turkey

Baked Salmon with a Potato Crust

Roast AAA Alberta Beef served with a rich Beef Gravy and Horseradish

Meat (*or vegetable*) Lasagna

Meat (*or cheese*) stuffed Ravioli smothered in **your choice of Alfredo or Tomato Basil Sauce**

Herb crusted Pork Loin served with Sautéed Apples and Nutmeg

Stuffed Peppers with Rice, Onions, Mushrooms and Spinach

Eggplant Parmigiana



CHOICE OF (1) ONE STARCH

Roasted Red Skin Potatoes
Maple and Pecan Sweet Potatoes
Garlic Mashed Potatoes
Long Grain and Wild Rice
Scallop Potatoes
Herb and Lemon Roasted Potatoes
Asian style Vegetable Rice

CHOICE OF (1) ONE VEGETABLE

Braised Root Vegetables with an onion ragout
Green Beans with tomato
Mixed Seasonal Vegetables
Maple Glazed Carrots with Walnuts
Grilled Rapini with Parmesan roasted Tomatoes
Steamed baby Bok Choy
Grilled Asparagus with roasted Garlic and Lemon Zest

**Buffet is served with seasonal vegetables and a delicious selection of tarts, squares and assorted sweets.*

Cash Bar - \$82.95

Standard Host Bar - \$117.95

Premium Host Bar - \$120.95

**all bar packages are based on 5 hours of continuous service. Add additional hours at \$8.50 per person per hour*

Don't see what you're looking for?

We are happy to customize any menu based on your tastes, preferences, theme or budget!

Contact an Event Coordinator today for more details!



PLATED MENU SELECTIONS

SALAD OPTIONS

Caesar Salad – hearts of Romaine, oven baked Croutons and our own creamy Garlic dressing

Caprese – Tomatoes, Bocconcini, fresh Basil, Pea Sprouts with Balsamic drizzle

Mixed Greens Salad – with roasted Pears and crumbled Goat Cheese

Watermelon Salad – with Fig, Bocconcini, Arugula and Honey Balsamic dressing

Leafless Greek Salad – with Tomato, Cucumber, Kalamata Olives and Feta

Thai Noodle Salad – with Garden Vegetables and a mild Thai dressing

Orecchiette Salad – with Zucchini, Peppers, Olives, Tomatoes, Pesto and Balsamic vinaigrette

Roasted Vegetable Salad – with Pesto and Sundried Tomato dressing

Pommery Potato Salad – with Red Skinned Potatoes and Green Onions

SOUP OPTIONS

Cream of Wild Mushroom

Beef Barley

Roasted Pear and Parsnip Bisque

Sweet Potato with Ginger and Lime

Italian Wedding

Roasted Sweet Corn Chowder with smoked Chicken and Sundried Tomato Pesto

PASTA COURSE OPTION

Your choice of pasta (Penne, Orecchiette, Bowtie, Fusilli) in our fresh Tomato Basil sauce **OR** Alfredo sauce **OR** Rosé sauce **upgrade to meat or cheese filled tortellini for additional price*



ENTRÉE OPTIONS

CLASSIC

POULTRY

- Chicken stuffed with Mushrooms, Spinach, caramelized Onions and Fontina cheese
- Rosemary Mustard Chicken with Cranberry Chutney
- Herb Marinated Chicken Breast with natural pan jus
- Chicken Supreme stuffed with Boursin cheese
- Traditional Roast Turkey with Sage, Onion and Apple Bread Stuffing

BEEF

- 5 oz. Canadian Striploin with Mushroom Port Wine glaze
- Asian style slivers of Beef with Ginger Hoisin
- AAA Alberta Roast Beef served with au jus and Horseradish

FISH

- 5 oz. baked Salmon with a Potato and Dill Crust
- Herb marinated baked Basa fillet
- Stuffed Sole with Sundried Tomatoes and Spinach
- Baked Seafood pie

PORK

- Herb Crusted Pork Loin with sautéed Apples
- Pork medallions with an Orange, Ginger glaze

VEGETARIAN

- Eggplant Parmigiana
- Tofu Stirfry with Vegetables and Pad Thai Noodles
- Vegetarian Meatballs with fresh Tomato Concassé

DELUXE

POULTRY

- Marinated and grilled Cornish Hen with an Orange Balsamic drizzle
- Spinach and Brie crusted Chicken with a rich cream sauce
- Boneless Supreme of Chicken with warm Portobello Mushrooms in a Balsamic reduction
- Stuffed chicken breast with Sundried Tomato and Goat Cheese with a Pesto glaze

BEEF

- Beef Wellington
- Bacon wrapped Tenderloin with an herb butter sauce
- Grilled Ribeye with a red wine sauce
- AAA Prime Rib of Beef with au jus and Yorkshire pudding

FISH

- Salmon Wellington
- Ginger Tilapia with Soy glaze
- Roasted Cajun Cod with Watermelon and Pepper Salsa
- Grilled Sea Bass topped with Mango Chutney

PORK

- Mediterranean Pork Chops with a Spinach and chickpea ragout
- Chipotle rubbed roasted Pork Loin with Fig and Pineapple Chutney

VEGETARIAN

- Stuffed Peppers with Rice, Onions, Mushrooms and Spinach
- Polenta stuffed with Wild Mushrooms, topped with Tomato sauce and Mozzarella cheese
- Vegetarian Lasagna



SIDE DISH OPTIONS

STARCHES

- Roasted Red Skin Potato
- Maple and Pecan Sweet Potatoes
- Garlic Mashed Potatoes
- Herb and Lemon Roast Potatoes
- Long Grain and Wild Rice
- Asian style Vegetable Rice
- Scalloped Potatoes

VEGETABLES

- Braised Root Vegetables with an onion ragout
- Green Beans with tomato
- Mixed Seasonal Vegetables
- Maple Glazed Carrots with Walnuts
- Grilled Rapini with Parmesan roasted Tomatoes
- Steamed baby Bok Choy
- Grilled Asparagus with roasted Garlic and Lemon Zest

DESSERT COURSE OPTIONS (PLATED ONLY OR UPGRADE ON BUFFET)

- Apple stuffed Crepes with Maple Cream (plated only)
- New York Cheesecake with Oreo crust and Berry coulis
- Apple Crisp with Caramel sauce and fresh Whipped Cream
- Chocolate Crème Brûlée in a Chocolate tart
- Brioche Bread Pudding with Crème Anglaise
- Dark Chocolate pyramid with Chocolate sauce
- White Chocolate and Pistachio Mousse
- Fresh Fruit with Mascarpone, Citrus and Honey glaze

ADD-ON OPTIONS:

All add-ons are priced per person

BUFFET:	PLATED:
<i>Additional Salad - \$2.50</i>	<i>Add Soup or Salad Course - \$5.50</i>
<i>Additional Platter - \$3.25</i>	<i>Add Pasta Course - \$6.50</i>
<i>Additional Starch or Vegetable - \$2.50</i>	<i>Add Choice of Entrée* - \$8.50</i>
<i>Upgrade Dessert - \$3.00</i>	<i>Family Style Service - \$10.50</i>
	<i>*must guarantee numbers in advance</i>



BAR PACKAGES

CASH BAR

- Includes bartender service for up to 5 hours, additional hours can be added at \$36.00 per hour per bartender.
- Add unlimited non-alcoholic beverages at \$10.00 per guest for up to 5 hours. Each additional hour is charged at \$6.00 per person per hour thereafter.
- Selections included are same as *Standard Host Bar*

STANDARD HOST BAR

- Includes unlimited beverage service for 5 hours, additional hours can be added at \$10.00 per person, per hour thereafter.
- \$8.50 per guest (under 19: non-alcoholic bar) for a 5 hour open bar; \$5.00 per hour per guest thereafter
- Includes wine service with dinner – 1 bottle of red & white house wine per table
- *Standard Liquor* – Vodka, Rum, Rye, Gin, Scotch
- *Domestic Beer*

House Wine (Standard & Premium Bar)

Lakeview Cellars Benchmark Series Chardonnay & Cabernet Sauvignon

Non-Alcoholic Beverages

Assorted Soft Drinks & Juices

PREMIUM HOST BAR

- Includes unlimited beverage service for 5 hours, additional hours can be added at \$11.00 per person, per hour thereafter.
- Includes wine service with dinner – 1 bottle of red & white house wine per table
- Includes sparkling wine toast prior to dinner service (*based on 1 glass per person*)
- *Premium Liquor* - Vodka, Rum, Rye, Gin, Scotch
- *Premium & Imported Beer*

House Wine (Standard & Premium Bar)

Lakeview Cellars Benchmark Series Chardonnay & Cabernet Sauvignon

Non-Alcoholic Beverages

Assorted Soft Drinks & Juices

Add a unique twist to any bar package by adding a Signature Cocktail for only \$9.50 per person!