

# Wedding

PACKAGE

River's Edge  
AT THE ARLINGTON



## Let's make some memories

Your magical day begins and ends amid our stunning riverfront backdrop. Located on the banks of the Grand River, the River's Edge at the Arlington Hotel offers elegant spaces to complement your lasting memories. Our dedicated team will be there every step of the way to bring your dream wedding to life.

### FEATURES:

- Fully decorated event space
- Three-course menu
- Eight-hour all-inclusive bar
- Late night buffet
- Personalized wedding cake
- In-house wedding coordinator
- One night stay in a honeymoon suite at the Arlington Hotel\*

\*subject to availability



# Menu

## COCKTAIL HOUR

**PASSED HORS D'OEUVRES**  
chef's selection

**APPETIZER**  
*choice of one,  
artisan bread and  
butter included*

**HERITAGE GREEN SALAD**  
blistered tomatoes, oven-dried mushrooms, red wine pickled onions, goat cheese, and white balsamic vinaigrette

**CAESAR SALAD**  
romaine drizzled with housemade lemon garlic dressing, topped with a garlic crostini, prosciutto chip, shaved asiago, and a lemon wedge

**SEASONAL SOUP**  
please inquire for selections

**ENTRÉE**  
*choice of one*

Click [here](#) to view our children's menu.

**ROASTED CHICKEN SUPREME**  
served with your choice of sauce:  
*smoked bacon dijon cream - field mushroom and thyme demi-glace - caramelized onion cream*

**GRILLED TOP SIRLOIN**  
served with your choice of sauce:  
*red wine demi-glace - green peppercorn demi-glace - béarnaise*

**BAKED COD**  
served with your choice of sauce:  
*pico de gallo - béarnaise*

**ROASTED PORK LOIN**  
cooked low and slow, finished with natural pan jus and your choice of garnish:  
*apple rum reduction - smoked bacon dijon cream - caramelized onion cream*

**SEASONAL VEGETARIAN DISH**  
chef-curated based on the season's freshest offerings, can be made vegan upon request

All entrées accompanied by seasonal vegetables and your choice of side:  
*herb roasted potatoes - garlic confit mashed potatoes - seasonal rice pilaf*

*Add a choice of two entrées for \$5 per person.*

**DESSERT**  
*choice of one  
includes coffee + tea station*

**NEW YORK STYLE CHEESECAKE**  
**CHOCOLATE GANACHE TART**

**STRAWBERRY SHORTCAKE**  
**SEASONAL CRUMBLE**

Dietary restrictions welcome.





# Menu

## LATE NIGHT BITES

PERSONALIZED WEDDING CAKE  
ASSORTED GOURMET PIZZAS  
FRESHLY BAKED COOKIES

## BAR *eight hours*

NIAGARA VQA CABERNET MERLOT & UNOAKED CHARDONNAY  
by Vineland Estates Winery

DOMESTIC BEERS  
including Coors Light, Coors Banquet, Miller Genuine Draft, and Heineken 0.0

SPIRITS  
including Polar Ice Vodka, Wiser's Special Blend Whisky, Lamb's Rum (white and spiced), Beefeater Gin, Ballantine's Scotch, and Jim Beam Bourbon

LIQUEURS  
including Blue Curaçao, Crème de Banane, Melon Liqueur, Triple Sec, and Malibu Rum

NON-ALCOHOLIC BEVERAGES  
including Pepsi, Diet Pepsi, 7UP, ginger ale, soda water, tonic water, iced tea, cranberry juice, orange juice, and Clamato

Premium packages available, please inquire.



Dietary restrictions welcome.





# Enhancements



## UPGRADES

*priced per person*

### APPETIZER

- Caprese salad with tomato, bocconcini, fresh basil, garlic-infused olive oil - \$5
- Individual charcuterie plate - \$5
- Family-style charcuterie boards - \$6

### ENTRÉE - MARKET PRICE

- Slow-roasted Prime Rib with au jus
- Herb-crusted Half Rack of Lamb with demi-glace
- Baked Salmon with choice of pico de gallo or béarnaise sauce

### SIDE - \$5

- Potato and onion gratin
- Rosemary lyonnaise fingerling potatoes

## ADD-ONS

*priced per person*

### PASTA COURSE

*choice of one, served between appetizer and entrée*

- Penne with choice of tomato basil sauce, creamy roasted garlic or butternut squash cream - \$5
- Potato Gnocchi with choice of tomato basil sauce, creamy roasted garlic or butternut squash cream - \$6
- Lasagna Bolognese - \$7.50
- Ricotta and Spinach Lasagna - \$7.50

### ENTRÉE ENHANCEMENTS

- Guest meal choices - **\$5 per course**
- Enhanced bread basket, choice of warm biscuits, Yorkshire pudding, or cornbread - \$5
- Family-style garden salad - \$5
- Grilled shrimp skewer (2 pc) - \$7

### BAR ENHANCEMENTS

- Craft beer selection - **starting from \$3**
- Upgrade to imported wine by Masi Modello - \$5
- Premium beer upgrade - **starting from \$5**
- Bar rail upgrade - **starting from \$7**
- Sparkling wine toast - \$8
- Full bar upgrade - \$20

### LATE NIGHT ENHANCEMENTS

- Poutine bar with french fries, cheese curds, gravy - \$4
  - add pulled chicken - \$3
  - add beef barbacoa - \$3
- Taco bar with choice of seasoned chicken, beef, or cauliflower, corn & flour tortillas, and accompaniments - \$7
- Slider smash burgers, pickles, onion & mayo on a brioche bun - \$6
- Fresh fruit - **market price**
- Seafood display featuring chilled lobster, shrimp and octopus carpaccio & hot mussels and clams - **market price**



# The Details

## CEREMONIES

Say "I do" with the stunning Grand River as your backdrop.

### CEREMONY PRICING

- Indoor Ceremony: \$1500

### CEREMONY FEATURES

- Seating for full guest list
- Wooden backdrop arch
- Signing table



## DÉCOR

Show off your creativity in every aspect of your celebration with our all-inclusive décor offerings.

### INCLUSIONS

- Wooden arch
- Chiavari chairs
- 72" round tables
- Table linens
- Table numbers
- Cloth napkins
- Centrepieces
- Moneyboxes
- Edison Bulb string lights

### UPGRADES

- Satin table linens
- Sequin table linens
- Coloured napkins
- Table runners
- Charger plates



## HONEYMOON SUITE

Our wedding packages include a one-night stay in an Executive Suite at the Arlington Hotel. We can also offer room blocks for your guests.

### SUITE DETAILS

- Spacious bedroom
- Plush king-sized bed
- Separate seating area
- Flat-screen TV

*\*Subject to availability.*







Photo: Jodi Flemming Photography

# Pricing

| April - November  |                | December - March  |                |
|-------------------|----------------|-------------------|----------------|
| SUNDAY - THURSDAY | \$125 / PERSON | SUNDAY - THURSDAY | \$115 / PERSON |
| FRIDAY            | \$130 / PERSON | FRIDAY            | \$125 / PERSON |
| SATURDAY          | \$135 / PERSON | SATURDAY          | \$130 / PERSON |

## NOTES

- Prices are based on a guest minimum of 85 for Sunday-Thursdays and 110 for Friday and Saturday dates.
- A moderate surcharge will apply for smaller groups.
- Sundays that fall on a long weekend and the day before a statutory holiday are priced the same as Saturdays.
- All prices are subject to change without notice.
- Prices shown reflect 2025 & 2026. Price increases may apply for 2027 & 2028 wedding dates.
- Vendors and youths between the ages of 11-18 years of age are \$10 off. Children 2-10 occupying a chair are 50% off. Children do not count towards the minimum guest count and discount is only applied once minimum is met.
- Prices are subject to Facility Fee (18%), plus HST (13%) on the total.

Book your dream wedding now!

[riversedgeparis.com](http://riversedgeparis.com)

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