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

Chef's selection of passed hors d'oeuvres and artisan bread rolls included.

APPETIZER
choice of one

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

KNIFE & FORK CAESAR SALAD
romaine hearts 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 and dijon cream – field mushroom and thyme demi-glace

ROAST BEEF MEDALLIONS
seared petit tenders served with your choice of sauce:
chipotle bourbon demi-glace – red wine and rosemary demi-glace with field mushrooms

BAKED COD
dressed with lemon herb vinaigrette and served with your choice of salsa:
roasted garlic and tomato – sweet chilli and lime

ROASTED PORK LOIN
cooked low and slow, finished with natural pan jus and your choice of garnish:
ale and dijon glaze – apple cider chutney – mushroom and thyme chutney

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.

Dietary restrictions welcome.

Menu

DESSERT
choice of one
includes coffee + tea station

NEW YORK STYLE CHEESECAKE

CHOCOLATE GANACHE TART

STRAWBERRY SHORTCAKE

SEASONAL CRUMBLE

LATE NIGHT BITES

WEDDING CAKE

ASSORTED GOURMET PIZZAS

FRESH BAKED COOKIES & DESSERT SQUARES

BAR
eight hours

NIAGARA VQA CABERNET MERLOT & UNOAKED CHARDONNAY
by Vineland Estates Winery

DOMESTIC BEERS
including Molson Canadian, Coors Light, Coors Banquet, and Fairweather Cheap Seats

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

LIQUEURS
including Amaretto Dell Amorosa, Blue Curacao, Crème de Banane, Melon Liqueur, Peach Schnapps, Triple Sec, Sambuca, Aperol, Campari, and St Remy VSOP Brandy

NON-ALCOHOLIC BEVERAGES
including Pepsi products, orange and cranberry juices, and much more

Premium packages available, please inquire.

Dietary restrictions welcome.

Enhancements

UPGRADES
priced per person

APPETIZER - $5
- Caprese salad with tomato, buffalo mozzarella, fresh basil, garlic-infused olive oil
- Caramelized onion and roast squash tart with heritage greens and infused olive oil
- Individual chacuterie plate

ENTRÉE - MARKET PRICE
- Slow-roasted prime rib with rosemary jus and Yorkshire pudding
- Smoked Cornish game hen with cornbread and southern-style gravy
- California cut striploin with herb and chilli chimichurri

SIDE - $5
- Vegetable quinoa pilaf
- Potato and onion gratin
- Truffle risotto

ADD-ONS
priced per person

APPETIZER ENHANCEMENTS
- Family-style charcuterie boards - $6

PASTA COURSE
choice of one, served between appetizer and entrée
- Penne with tomato basil sauce - $5
- Penne with creamy roasted garlic or creamy pesto sauce - $6
- Potato gnocchi with mushrooms and parmesan, in garlic olive oil - $7
- Lasagna bolognese - $7.50
- Butternut squash ravioli with caramelized onion cream and toasted walnuts - $7.50

ENTRÉE ENHANCEMENTS
- Guest meal choices - **$5 per course**
- Warm biscuits, Yorkshire pudding, or cornbread - $5
- Family-style garden or Caesar salad - $5
- Four-ounce lobster tail and drawn butter - market price
- Chili glazed jumbo shrimp - market price

DESSERT ENHANCEMENTS
- Add a scoop of vanilla ice cream to any cobbler or crumble - $2

BAR ENHANCEMENTS
- Upgrade to imported wine by Masi Modello - $5
- Premium beer upgrade - **starting from $5**
- Bar rail upgrade - **starting from $7**
- Sparkling wine toast - $8
- Premium bar package - $11

LATE NIGHT ENHANCEMENTS
- Poutine bar with french fries, cheese curds, gravy - $4.50
  - add pulled pork - $2
  - add brisket - $3
- Taco bar with three meat choices, fresh corn shells, and accompaniments - $6
- Slider bar with mini smash burgers, mini ciabatta buns, and accompaniments - $6
- Fresh fruit, cheese, and crackers - $8
- Seafood display featuring cold crab and lobster, mussels, clams, chilli shrimp - **market price**

The Details

CEREMONIES

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

CEREMONY PRICING
- Indoor Ceremony: $1400

CEREMONY FEATURES
- Seating for full guest list
- Wood A-frame backdrop arch
- Signing table

DÉCOR

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

INCLUSIONS
- Wood A-frame arch
- Chiavari chairs
- 72" round tables
- Table linens
- Table numbers
- Cloth napkins
- Centrepieces
- Moneyboxes

UPGRADES
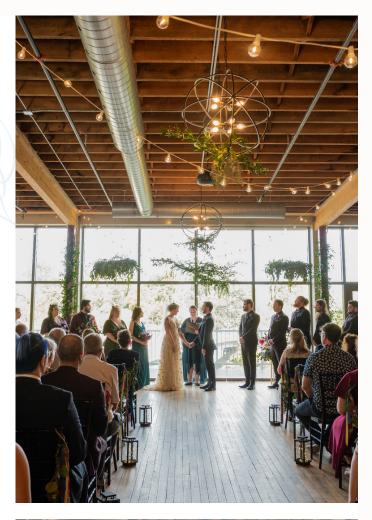- Satin table linens
- Sequin table linens
- Coloured napkins

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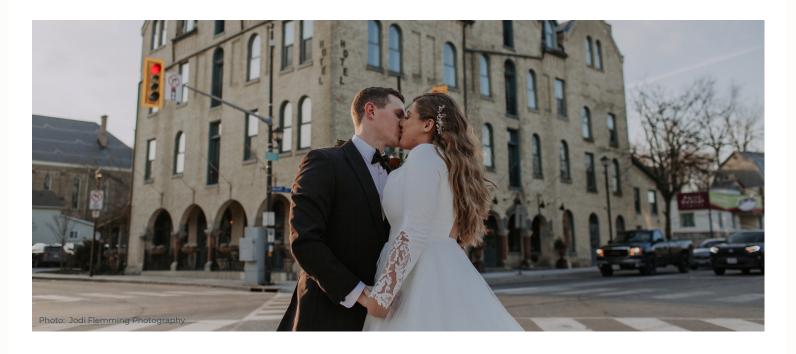
SUITE DETAILS
- Spacious bedroom
- Plush king-sized bed
- Separate seating area
- Flat-screen TV

Subject to availability.

Photo: Jodi Flemming Photography

Pricing

April - November	
SUNDAY - THURSDAY	$110 / PERSON
FRIDAY	$115 / PERSON
SATURDAY	$120 / PERSON

December - March	
SUNDAY - THURSDAY	$100 / PERSON
FRIDAY	$110 / PERSON
SATURDAY	$115 / PERSON

NOTES

- Prices are based on a guest minimum of 85 for Sunday-Thursday dates and 110 for Friday and Saturday dates.
- A moderate surcharge will apply for smaller groups.
- Sundays that fall on a long weekend are priced the same as Saturdays.
- All prices are subject to change without notice.
- Prices are subject to Facility Fee (18%), plus HST (13%) on the total.
- Vendors and youths between the ages of 11-18 years of age are $10 off. Children 2-10 occupying a chair are 50% off.

Book your dream wedding now!

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