

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,
Paris bakery fresh
bread and butter
included*

HERITAGE GREEN SALAD

Grape tomatoes, cucumbers, red wine pickled onions, goat cheese, white balsamic vinaigrette

CAESAR SALAD

Romaine lettuce drizzled with house-made Caesar dressing, garlic crostini, prosciutto chip, shaved asiago, lemon wedge

SEASONAL SOUP

Please inquire for selections

ENTRÉE

choice of one

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 or béarnaise*

BAKED COD

Served with your choice of sauce: *pico de gallo or 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, or seasonal rice pilaf | *Add a choice of two entrées for \$5 per person.*

Dietary restrictions welcome.

DESSERT

*choice of one
includes coffee
+ tea station*

**NEW YORK STYLE CHEESECAKE
CHOCOLATE GANACHE TART
STRAWBERRY SHORTCAKE
SEASONAL CRUMBLE**

**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

Looking for more options?

Ask us about our premium packages.



BAKED COD



Enhancements

UPGRADES

*priced per
person*

APPETIZER

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

ENTRÉE | MARKET PRICE

- Slow-roasted Prime Rib au jus with Yorkshire Pudding
- 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 choice of two for entrée course* | \$5
- Choice of warm biscuits, Yorkshire pudding, or cornbread | \$5
- Family-style garden salad | \$5
- Grilled shrimp skewer | \$7

**Place cards required by client to identify guest meal selection.*

Enhancements

ADD-ONS

*priced per
person*

BAR ENHANCEMENTS

- Craft beer selection | starting from \$3
- Upgrade to VQA Wine by Good Earth Food & Wine Co. | starting from \$2.50
- Upgrade to imported wine by Masi Modello | \$5 per varietal
- 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 | \$6
 - 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.*

Pricing

April - November	
SUNDAY - THURSDAY	\$125 / PERSON
FRIDAY	\$130 / PERSON
SATURDAY	\$135 / PERSON

December - March	
SUNDAY - THURSDAY	\$115 / PERSON
FRIDAY	\$125 / PERSON
SATURDAY	\$130 / PERSON

Please note the following:

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 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!

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Contact us to book your event:
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