

*Simple Elegance*

*Wedding Package*



# *Simple Elegance Wedding Package*

*The Simple Elegance Wedding Package Includes:*



*This package allows you to customize your own wedding by providing your own decorator and entertainment.*

## **Food**

- \* Complimentary Food tasting evening for up to 6 guests
- \* Six course fully served gourmet meal
- \* Your choice of Individual, French and Family style service
- \* Fresh Ground Pepper offered to all guests at each course
- \* White Glove Service with wine and food presentations
- \* Late Night Buffet, including Ice Sculpture

## **Beverages**

- \* 8.5 hour unlimited consumption beverage services
- \* Bridal Suite champagne toast for the Bride and Groom



## **Service**

- \* *Formally attired tuxedoed, white gloved waiters providing a staff to guest ratio of 2 guest tables per waiter*
- \* *Staff assistance with end of evening loading of all vehicles*
- \* *Online customized pre-arranged escorted seating program*
- \* *Experienced Personalized Wedding Planner to take care of all the details*
- \* *Each wedding has a dedicated banquet supervisor and personal assistant present all evening*
- \* *Dedicated Head Table waiter for each wedding*
- \* *Fully certified Bartenders*
- \* *Executive Chef & Kitchen attendants dedicated to each event*
- \* *Escorted seating - allowing couples to be ushered to their seat*
- \* *Uniformed Door Attendants with red carpet roll out*
- \* *Parking attendants and coat check attendants are standard*

## **Facility Details**

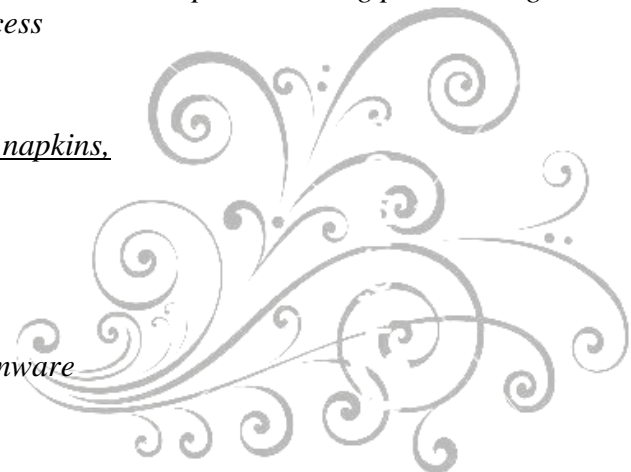
- \* Complimentary Bridal Suite with private washroom facilities
- \* Climate controlled facilities featuring the newest in air handling technology
- \* State of the art music system is available for pre-dinner and dinner music
- \* All of the facilities at The Grand Olympia are available to all guests and bridal couples including photo taking locations in lobbies and the gardens as well as private bridal suite access

## **Décor**

Client provides: own decorator supplying linens, runners or overlays, napkins, skirting, head table backdrop and centerpiece for all tables.

## **The Grand Olympia provides:**

- \* *Set up of all tables and banquet chairs*
- \* *Head Table set up with single or multiple elevations*
- \* *Place settings with our finest china, stainless flatware and glass stemware*



## Your Gourmet Meal

### **\* The Grand Olympia Hors D'oeuvres Selection**

### **\* Freshly Baked Dinner Rolls, a Selection of Breads and Butter**

### **\* The Grand Olympia Salad Selection (Your Choice of One of the following)**

*Freshly Tossed Garden Salad - Iceberg, endive, romaine, tomatoes & cucumbers served with your selection dressings*

*Classic Caesar Salad - Classic Caesar dressing with romaine, croutons, bacon bits and Parmesan cheese*

*Traditional Greek Salad - Classic oil and vinegar or creamy Greek dressing with tomatoes, black olives and Feta cheese*

*Oasis Salad - Romaine, watercress, and nuts all served in a raspberry Vinaigrette dressing with poppy seeds*

### **\* Original Old World Recipe Pastas (Your Choice of One of the following)**

*Penne a la vodka - served in a rich Italian tomato sauce with vodka reduction and prosciutto*

*Tortellini al la panna - stuffed with meat or cheese, served with tomato or cream sauce*

*Pasta Primavera - a rolled pasta stuffed with Ricotta and Spinach in a light tomato sauce*

*Cannelloni - rolled pasta stuffed with meat or cheese, with tomato or cream sauce*

*Lasagna a la Siciliana - layers of Pasta stuffed with ground veal and Tomato sauce*

### **\* Gourmet Main Entree's (Your Choice of Two of the following)**

*Prime cut of Roast Beef - served with our famous rich beef gravy*

*Veal Scaloppini - pieces of veal sautéed and topped with mushroom sauce*

*Veal Parmigiana - breaded and topped with a tomato sauce*

*Roasted Pork Tenderloin Bordelaise - in a light red wine sauce*

*Classic Lemon Chicken - boneless breast of chicken in a lemon and white wine sauce*

*Chicken Peppercorn - pleasantly mild red wine peppercorn sauce*

### **\* Chef's Garden Fresh Vegetables and Oven Roasted Mini White Potatoes**

### **\* Freshly Brewed Coffee, Espresso, Custom Tea Box Selection and Brewed Decaffeinated Coffee**

### **\* Exotic Grand Olympia Dessert Presentations (Your Choice of One of the following)**

*Ice Cream Crepes - French style crepe filled with a layer of French vanilla ice cream and a thick raspberry puree*

*Tartufo Royale - A flavourful creamy raspberry sorbet center surrounded by a chocolate coating*

*Custom Ice Cream Fruits - Custom fruit shaped ice cream dessert topped with a flavoured shell*

*Ice Cream Drop - Raspberry filling surrounded by vanilla ice cream and served on a cookie bottom*

*Very Berry Martini - Raspberry and Lemon Gelato topped with fresh berries, whipped cream and a chocolate point*

*Chocolate Swirl New York Cheese Cake - Decadent Baked New York Cheese cake with swirls of chocolate*

## Late Night Buffet

### **\* Exotic Ice Sculpture, Relish Platter, European Sweet Table and Fresh Tropical Fruit Display**

### **\* Wedding Cake Service, Authentic Oven Baked Pizza, Coffee and Tea**

## Your Beverage Package

### **\* Full 8 1/2 hour Bar package (4:30 pm to 1 am)**

### **\* All Glass Bar Service and including Martini, Cocktail, Margarita, Rocks and Brandy Glasses**

### **\* Crushed Ice Drinks - Pina Colada's, Strawberry Daiquiris**

### **\* Table side cocktail service during dinner**

### **\* Receiving Line Liqueurs: four different liqueurs served in chocolate shooter cups**

### **\* Bar Menu Includes: Rye, White Rum, Gin, Vodka, Scotch, Dark Rum, Peach Schnapps, Brandy, Tequila,**

*Kahlua, Sambuca, Bailey's, Amaretto, Cognac, Melon Liqueur, Crème De Cacao, Triple Sec,*

*Blue Curacao, Grand Marnier, Drambuie, Cream d' menthe, White & Red Vermouth*

*Beers include Molson Canadian & Export, Labatt's Blue, Coors Light, Budweiser, Non-Alcoholic Beer,*

*Mikes Hard Lemonade, Colio White & Red House Wine, as well as Non-Alcoholic Wine and*

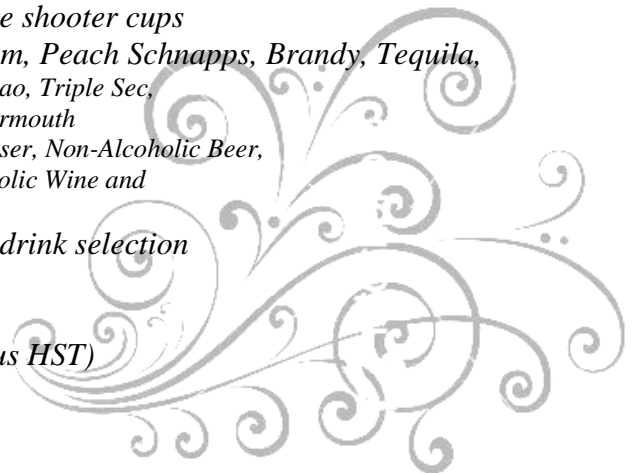
*Pepsi Brand Name Mixes and Juices*

### **\* Our fully trained smart served certified bartenders provide a wide drink selection**

### **\* Wine service during dinner and throughout the evening**

### **\* Non-alcoholic punch served in our Silver fountain**

### **\* Additional bar hours are available at \$5.00 per hour per guest (plus HST)**



*For a truly Grand Occasion ...*

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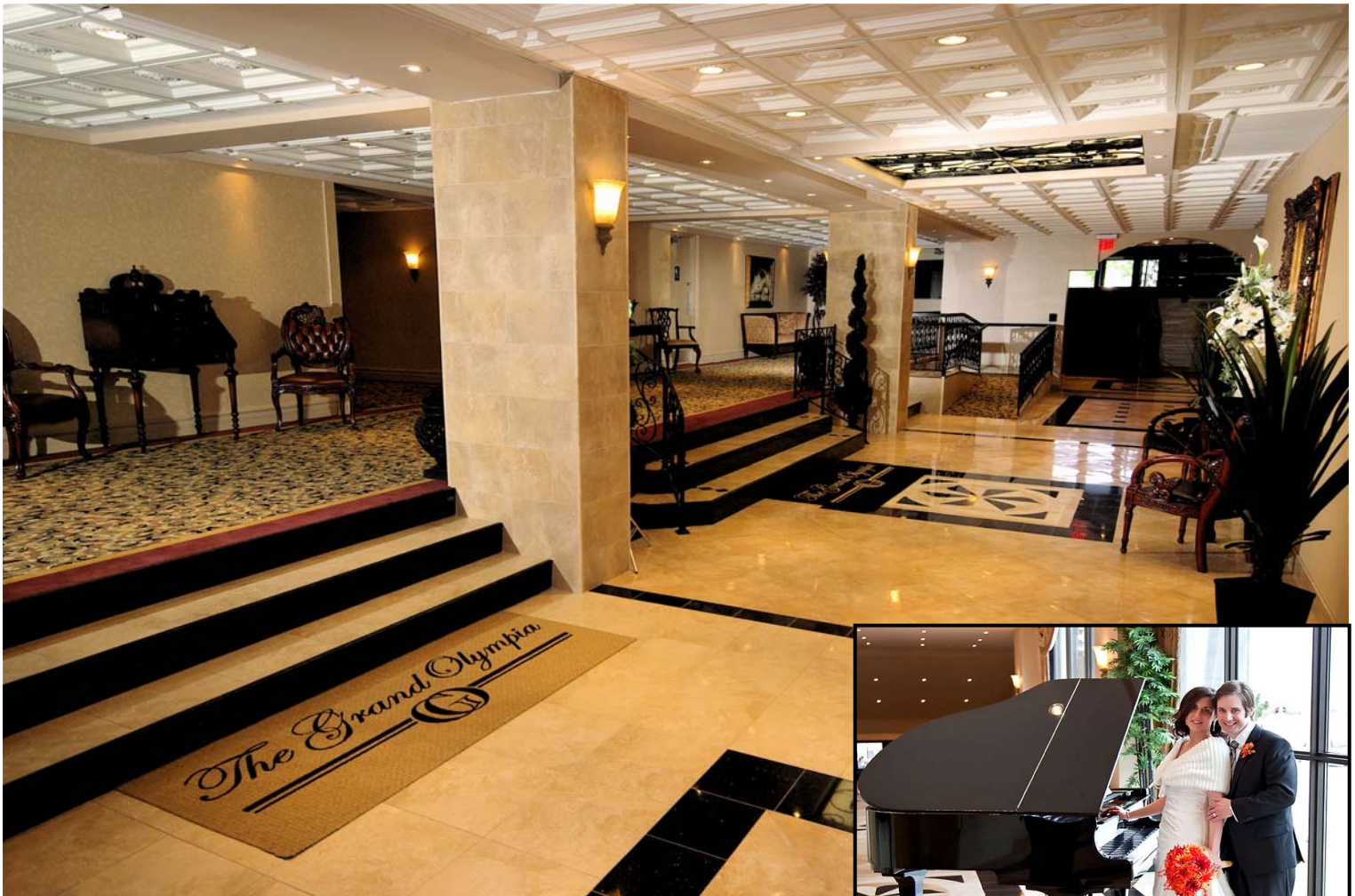
*Join us for the reception experience of a lifetime.*

*With over 14 years of service in Hamilton, the Olympia Banquet Centre presents the newly renovated Grand Olympia Hospitality and Convention Centre. Enjoy stunning surroundings, unparalleled service and amazing culinary delights all from a company with a reputation for consistently achieving the ultimate reception experience.*



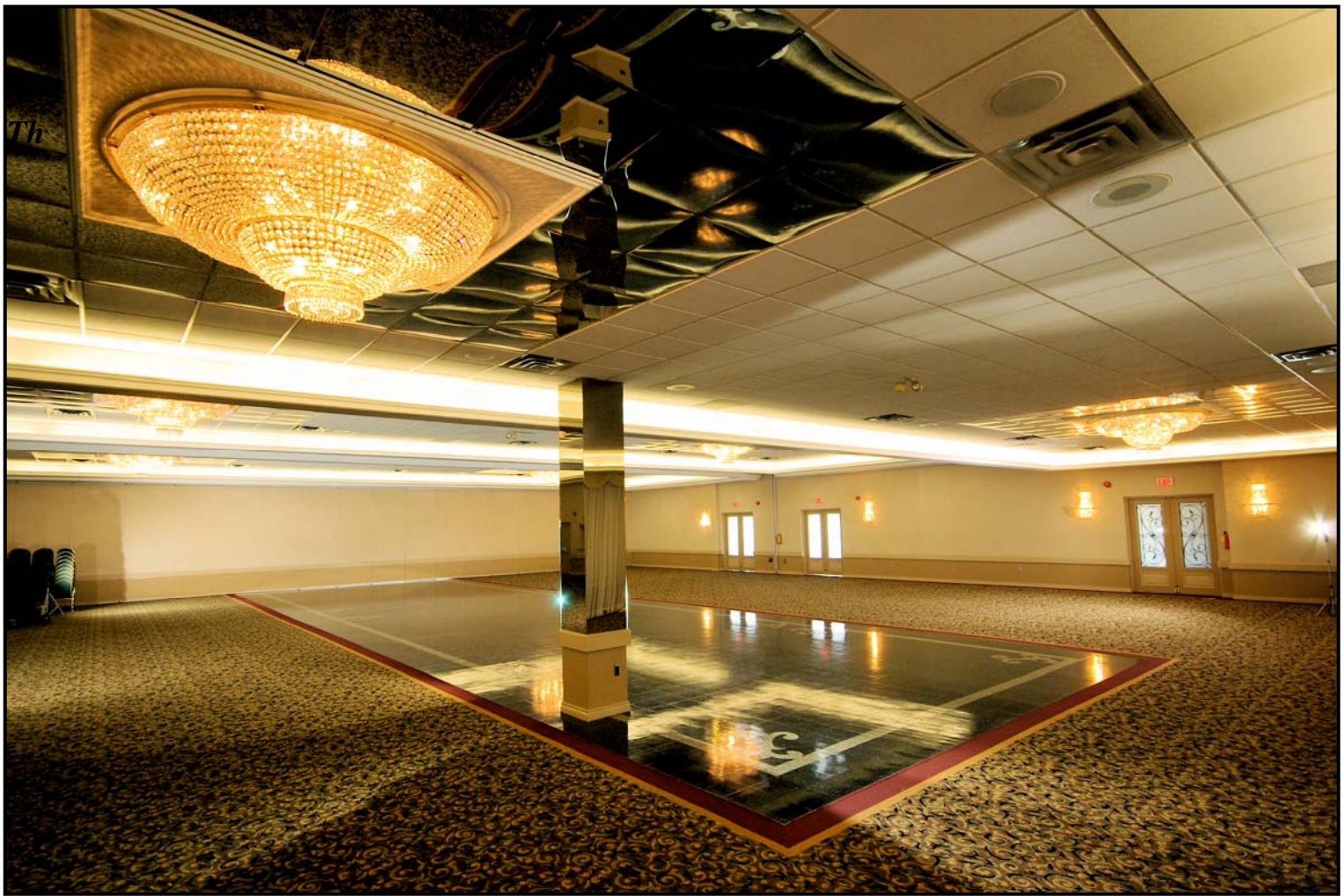
# Outstanding Elegant Modern Facilities

- *Over 20,000 square feet of fully licensed banquet and reception space*
- *6 Ballrooms accommodating from 50 to 1000 guests*
- *On site security patrolled, fully lit and free parking for over 650 cars*
- *Easy highway access from the QEW (exit 83) with highway posted Directional Signage*
- *Fully wheelchair accessible facility*
- *Professionally landscaped on site Gardens for outdoor garden ceremonies*
- *Professional Disc Jockeys on Staff to accommodate all of your entertainment needs*
- *On site Florists to create beautiful fresh flower arrangements*
- *Luxurious on site indoor wedding chapel*
- *Executive Chef's creating an amazing array of decadent cuisine*
- *Food Tasting prior to your wedding allowing you to sample cuisine for your reception*
- *Fully licensed for indoor pyrotechnics displays (fireworks) and special effects*



# *Compare these Grand Olympia Experience Advantages*

- ❖ *Our staff receive extensive in-class & practical training ensuring the highest service standard*
- ❖ *Your wedding reception receives;*
- ❖ *1 dedicated waiter for 2 banquet tables*
- ❖ *1 dedicated head table waiter per ballroom*
- ❖ *1 dedicated Maitre'd/Banquet Supervisor per ballroom*
- ❖ *1 dedicated door man per ballroom*
- ❖ *Fully certified Smart Serve bartenders*
- ❖ *A dedicated Executive Chef, Sous Chef, and kitchen assistants*
- ❖ *On site maintenance, custodial and security staff*
- ❖ *All of our staff are fully trained professionals who adhere to very high standards*



## *The Facility*

- ❖ *The Grand Olympia Hospitality and Convention Centre constantly invests in maintaining and upgrading our facility to meet the highest standards that our customers deserve.*
- ❖ *We pride ourselves on offering landscaped grounds, on site well lit secure parking areas, modern well designed banquet rooms, wheel chair accessibility for guests with special needs, clean washrooms and banquet facilities with all of the modern amenities, elegant private bridal suites and many more newly added features.*



### ***Top Quality Cuisine***

- ❖ *The Cuisine is of the highest quality and we only use suppliers that stand behind their products and receive regular Federal Inspections to maintain all necessary Food Safety Controls.*
- ❖ *We use state of the art Rational Cooking Equipment which utilizes all of the latest technology to provide you with consistent quality and presentation for all guests. Our cooking methodology is envied by many other facilities and we are a certified Rational cooking demonstration centre for Southern Ontario.*
- ❖ *Our Chefs are fully trained in the preparation of Continental and Ethnic Cuisines. Our team encompasses representatives from Italy, Portugal, Greece, Serbia, Croatia, Slovakia, and Latin America*

### ***Complimentary Food Tasting Evenings***

- ❖ *The Grand Olympia Hospitality and Convention Centre prides itself on being one of the only facilities in Southern Ontario which offers a complimentary food tasting evening for the Bride, Groom and four of their closest family or friends. At this event, which is held five times per year, couples receive an opportunity to try a wide selection of our cuisine, meet with our wedding planners, the Grand Olympia disc jockey team, our in house florist, our videographer, the limousine drivers and our Executive Chefs. Tours of our facility are also conducted where couples have an opportunity to visit our kitchens and food preparation areas.*

***Trust your special day to a facility with an exceptional reputation for Wedding Receptions.***



*At the Grand Olympia Hospitality and Convention Centre we are pleased to offer wedding ceremonies in our beautiful indoor chapel as well as our professionally landscaped gardens. At the Grand Olympia we can accommodate up to 120 guests in our elegant outdoor garden & up to 100 guests in our luxurious indoor chapel. For larger wedding ceremonies we are pleased to custom quote your wedding based on availability and time of year. Assistance with Ministers is also available.*

***Our Ceremony Packages Include Ministerial Services from  
All Life's Milestones...***



Rev. Tom Chire and Rev. Bethany Beatty-Chire are non-denominational ministers serving people of all faith and ethnic backgrounds. Bilingual ceremonies are also available in French, German, Polish, and Spanish.

*In House Ministers*



*Elegant Outdoor Gardens*