

Thank you for considering The Atrium Banquet & Conference Centre.

We would be proud to serve you.

Special services included with all our wedding packages:

Professional wedding coordinator to assist you with the details of your wedding

Microphone, podium and screens for speeches and presentations

Eight hour professional disc jockey service with built in surround sound system

Guest book and pen keepsake

A selection of elegant money boxes

Personalized printed dinner menus for each guest table

Your choice of floor length linens, chair covers and a wide range of napkin colours to coordinate with your décor

Fully decorated receiving tables, head table and cake table

Gold or silver charger plates for head and family tables

Three tiered wedding cake for photographs and later served on your late night buffet

A selection of professionally arranged fresh floral or candlelit centerpieces for each guest table

Independent event spaces (no wall partitions) with natural light

For your wedding night, a complimentary hotel suite

Guests staying at the same hotel will receive complimentary shuttle service to and from The Atrium

Professional uniformed staff for setup, service and clean up

Ample free parking for your guests

Climate controlled banquet facilities

Guaranteed pricing

*To speak with a Special Events Manager contact
Marco or Remo at
905-319-0499*

info@atriumconferencecentre.com

www.atriumconferencecentre.com

Appendix J

Jewel Package

Upon guest arrival enjoy an array of served hot & cold hors d'oeuvres or
Atrium's fabulous antipasto bar
Non-alcoholic punch station
Premium 8 hour open bar until 1:00am
Includes five choices of domestic beers and premium brands such as Canadian
Club Rye, Bacardi Rum, Smirnoff Vodka, Tanqueray Gin, J&B Scotch, Malibu
Rum and Peach Schnapps, Remy Brandy
Unlimited house wines throughout the evening
Your choice of pre dinner liqueurs or champagne toast
All glass bar service
Professional certified bartenders

Dinner Menu Selection

Freshly baked European rolls with butter

Appetizer

Choose one of the following
A selection of our Chef's homemade soups
Classic Caesar salad
Spring mix salad

First Course

Pasta (bowtie, penne, tortellini, rigatoni) with your choice of our chef's signature
sauces
Authentic risotto
Antipasto plate
Traditional jumbo shrimp cocktail

Entrees

Guests pre-order one of the following
Slow Roasted Strip Loin of Alberta Beef with red wine jus
Grain fed grilled chicken supreme with selection of Chef's sauces
Seared Salmon Fillet
*The Atrium will accommodate menus for those with allergies and/or vegetarian
requirements.*
*All entrees are served with your choice of Potato or Rice and a choice of 2 fresh market
vegetables.*
Our entrees can be adjusted to suit your taste.

Desserts

Choose one of the following
Chocolate cosmopolitan, tiramisu or cheesecake served in a martini glass
Lemon drop delizia
Crème brulée
Tartufo
All desserts are served with fresh brewed coffee, assorted herbal teas & espresso

Late Night Table includes; French & Italian pastries, fresh fruit, gourmet pizza,
sliced & served wedding cake and fresh brewed coffee & assorted herbal teas

Atrium: _____ Client: _____

Date: _____ Client: _____

Appendix R

Emerald Package

Deluxe antipasto bar with seafood or your choice of premium hot & cold hors d'oeuvres

Premium 8 hour open bar until 1:00am

Starting with Sangria passed upon your guests arrival

Martini bar, domestic & international ales and lagers

Crown Royal Rye, Bacardi Rum, Absolute Vodka, Tanqueray Gin, Johnny

Walker Red Label, VSOP Brandy, Malibu Rum, Bacardi Gold Rum, Dr.

Mcgillicuddy's Peach Schnapps, Bailey's, and Sambucca

Unlimited house wines throughout the evening

Pre-dinner or post-dinner liqueurs

Champagne or Kir Royale toast

All glass bar service

Professional certified bartenders

Dinner Menu Selection

Freshly baked European rolls with butter

Salads

Choose one of the following

Roguefort salad with grilled pear, walnuts & blue cheese

Mediterranean Salad with Tomatoes, Kalamata Olives, Feta, and English

Cucumber in Basil Vinaigrette

Herb salad mix with candied walnuts, red onion and raspberry vinaigrette

Caprese salad with tomatoes, bocconcini and basil aioli

Appetizers

Choose one of the following

Seafood trio (Atlantic salmon and crab cakes with jumbo shrimp)

Your choice of baked rotolo/cannelloni or home-style lasagna

Lobster or Shrimp bisque

Manhattan or New England clam chowder

Selection of our homemade soups

Entrées

Choose one of the following or guests pre-order:

A gourmet selection of stuffed grain fed chicken supreme

Grilled rib eye with Bourbon jus

Slow roasted Black Angus prime rib with Yorkshire pudding

Grilled swordfish or halibut

Second Entrées (French Served)

Butterfly jumbo garlic prawn

Lamb chop

Beef tenderloin medallions

Atlantic salmon wrapped in double smoked bacon

Atrium will accommodate menus for those with allergies and/or vegetarian requirements.

All entrees are served with your choice of potato, risotto or rice and a choice of 3 fresh market vegetables.

Our entrees can be adjusted to suit your taste.

Desserts

Choose one of the following

French apple tart with sharp cheddar cheese

Fresh fruit crepe with orange crème Anglaise a la mode

Tartelette square filled with chocolate ganache

Traditional New York cheesecake with choice topping

All desserts are served with Fresh brewed coffee & assorted herbal tea

Late Night Table includes; International & Domestic cheese and deli, French & Italian pastries & tortes, fresh fruit, gourmet pizza, sliced & served wedding cake, specialty coffee station, freshly brewed coffee & assorted teas

Atrium: _____ Client: _____
Client: _____ Date: _____

Atrium's Wedding Package Pricing Halton Hall

Jewel Packages Saturday

Minimum 50 Adults	\$149.95
Minimum 75 Adults	\$139.95
Minimum 100 Adults	\$134.95
Minimum 125 Adults	\$129.95

Jewel Packages Friday or Sundays throughout the Year Saturday off Season (November 1 – April 30)

Minimum 50 Adults	\$129.95
Minimum 75 Adults	\$119.95
Minimum 100 Adults	\$99.95

*Excluding New Year's Eve

Emerald Packages Saturday

Minimum 50 Adults	\$179.95
Minimum 75 Adults	\$169.95
Minimum 100 Adults	\$159.95
Minimum 125 Adults	\$149.95

Emerald Packages Friday or Sunday Saturday off Season (November 1 – April 30)

Minimum 50 Adults	\$139.95
Minimum 75 Adults	\$129.95

****All Prices are Guaranteed Inclusive of Taxes, Gratuities
and Hall Rental**