

Wedding Packages

EQUAL PARTS

HOSPITALITY



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WHO WE ARE

Equal Parts Hospitality is a small but lofty hospitality group in Hamilton, Ontario, co-founded by Jerrett Young and Jason Cassis. We are passionate about creating the best experiences possible for our guests in our restaurants, event spaces and through our offsite catering services.

OUR VENUES

THE
DIPLOMAT
RESTAURANT + BAR



SANFORD HALL
AT
WESTINGHOUSE HQ



The Laundry Rooms™

Welcome to The Laundry Rooms on Augusta Street, an Equal Parts Hospitality collaboration.



Finally! Hamilton has a boutique hotel, and we're part of it.

→



Looking for guest accommodations after your event with us?
A place for your wedding party beforehand?
A place to socialize after the conference?

We got you.

You can find our 40-room hotel on vibrant Augusta Street, steps from some of the best restaurants, bars and coffee shops in the city.

Our one- or two-bedroom suites are pet friendly and feature full kitchens, laundry facilities, floor-to-ceiling windows and playful living areas.

www.thelaundryrooms.ca
[@the.laundry.rooms](https://www.instagram.com/the.laundry.rooms)



PACKAGE 1

Intimate

Cocktail Reception

Choice of 3 Canapés

Three course dinner with rolls & butter

5 hour unlimited standard bar package

TO START

Choice of one appetizer

ENTREE

Chicken Supreme

Served with seasonal vegetables and mashed or roasted potatoes

One Vegetarian Entrée

TO FINISH

Choice of one dessert

Served with coffee & tea

\$145 per person



PACKAGE 2

Classic

Cocktail reception
Choice of 3 canapés
Antipasto platter
Three course dinner with rolls & butter
5 hour unlimited standard bar package

TO START

Choice of one appetizer

ENTREE

Pre-selected choice of two protein entrées
Served with seasonal vegetables and mashed or roasted potatoes
Pre-selected vegetarian entrée

TO FINISH

Choice of one dessert
Fresh fruit display
Served with coffee & tea

\$160 per person



PACKAGE 3

Platinum

Cocktail reception

Choice of 4 canapés

Antipasto Platter

Four course dinner with rolls & butter

5 hour premium bar & sparkling wine toast

TO START

Choice of one appetizer

SECOND

Choice of one appetizer

ENTREE

Pre-selected choice of three protein entrées
Served with seasonal vegetables and mashed or roasted potatoes

Pre-selected vegetarian entrée

TO FINISH

Choice of one dessert

Fresh fruit display

Late night cookie bar

Served with coffee & tea

\$180 per person



CANAPES

MEAT

BBQ Chicken Skewers | *chipotle mayo*
Truffled Beef Tartar | *parmesan, crostini*
Sweet & Sour Meatballs | *parmesan*
Beef Sliders | *garlic mayo, lettuce, cheddar*
Pulled Pork Sliders | *garlic mayo, lettuce*

FISH

Smoked Salmon Crostini | *herbed cream cheese*
Salmon Rillettes | *chives, sour cream, capers*
Shrimp Cocktail | *cocktail sauce*
Shrimp Skewer | *BBQ spice, lemon*
Tuna Tartar | *soy, ginger, scallion*
Crab Cakes | *Old Bay mayo*

VEGETARIAN

Spring Rolls | *plum sauce*
Spanakopita | *tzatziki*
Samosa | *mango chutney*
Bruschetta | *served on crostini or cucumber round*
Basil, Tomato & Bocconcini Skewers | *balsamic*
Devilled Eggs | *red pepper, scallion*
Pulled Jackfruit Sliders | *coleslaw*



APPETIZERS

Mixed Green Salad | *cucumber, tomato, red onion, carrot, spiced pecans, white balsamic vinaigrette*

Caesar Salad | *romaine, double smoked bacon, parmesan, garlic croutons*

Kale Salad - *apple, pine nuts, dried cranberries, parmesan, spiced vinaigrette*

Leek & Potato Soup | *chives, croutons*

Roasted Tomato Bisque | *basil, olive oil*

Penne Marinara | *tomato sauce, parmesan*

Fusili Alfredo | *cream sauce, parmesan*

ENTREES

PROTEIN

Roasted Chicken Supreme

chicken thyme jus

Maple Mustard Salmon

citrus vinaigrette

Slow Roasted Prime Rib

beef jus

VEGETARIAN

Cauliflower Chickpea Curry

cilantro, basmati rice, naan

Moroccan Vegetable Tagine

Israeli couscous, olives, apricots

Stuffed Portobello Mushroom

rice, tomato, stewed peppers

DESSERTS

New York Cheesecake | *fresh berries & coulis*

Vanilla Crème Brulee

Chocolate Cake | *cherry sauce*

KIDS MEALS

Chicken Fingers & Fries

Penne Marinara

Penne Alfredo



STATIONARY PLATTERS/LATE NIGHT

sold 15 people at a time

Flatbreads <i>Pepperoni, Mediterranean, Brie & Prosciutto</i>	\$8
Antipasto <i>cured meats, cheeses, marinated vegetable</i>	\$12
Fruit Platter <i>fruits, melon, berries</i>	\$12
Crudite <i>fresh vegetables, hummus, ranch</i>	\$8
Assorted Pastries <i>croissants, danishes, etc.</i>	\$10
Charcuterie & Cheese <i>cured meats, cheeses, pickles, mustards, preserves</i>	\$14
Poutine Bar <i>fries, cheese curds, gravy</i>	\$8
Taco Bar <i>flour tortillas, pulled pork, pulled jackfruit, sauces & garnishes</i>	\$12
Sweet Table <i>bars, squares, cupcakes - exact items may change</i>	\$12
Cookie Bar	\$8
Oysters (3 per person) <i>freshly shucked, lemon, horseradish, hot sauce, mignonette</i>	\$9





HOST BAR

All beverages are subject to supplier availability.
All prices do not include 18% service and 13% HST.

WINE LIST

WHITE

Fontamara Pinot Grigio, <i>Italy</i>	\$48
Fox Brook Chardonnay, <i>California</i>	\$60

SPARKLING & ROSÉ

Les Oliviers Rosé (Grenache / Cinsault), <i>France</i>	\$52
Montelliana Prosecco, <i>Italy</i>	\$56

RED

Fontamara Quattro Red Blend, <i>Italy</i>	\$48
Fox Brook Cabernet Sauvignon, <i>USA</i>	\$60

BEER

Collective Arts SEASONAL ROTATING <i>Hamilton (473ml)</i>	\$9
Fairweather SEASONAL ROTATING <i>Hamilton (500ml)</i>	\$9
Cider SEASONAL ROTATING	\$9

COCKTAILS

Mimosa **\$12**
Caesars **\$12**

NON-ALCOHOLIC BEVERAGES

*Minimum order 75% of guest count
Available for one hour
All prices do not include 18% service and 13% HST*

JUICE BAR **\$8**

Fresh orange juice
Grape fruit juice
Cranberry juice

COFFEE & TEA STATION **\$4**

Regular & decaf coffee
Black & herbal teas

BAR PACKAGES

*All beverages are subject to supplier availability
All prices do not include 18% service and 13% HST*

STANDARD BAR PACKAGE **\$50 per person**

5 hours of Standard Bar Package +
2 hours of wine service with meal

Includes:

Choice of 1 White & 1 Red Wine
(\$40 - \$52 per bottle)
Choice of 2 beers + 1 cider
Standard Bar Well
Soft Drinks

**Additional hour after service hours
available for \$14 per person per hour**

PREMIUM BAR PACKAGE **\$60 per person**

5 hours of Premium Bar Package +
2 hours of wine service with meal

Includes:

Choice of 1 White & 1 Red Wine & 1 Sparkling
(\$40 - \$60 per bottle)
Choice of 3 beers + 1 cider
Premium Bar Well
Soft Drinks

**Additional hour after service hours
available for \$18 per person per hour**

