



2026 WEDDING PACKAGES



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2525 MONTROSE ROAD, NIAGARA FALLS, ONTARIO L2H 0T9

Welcome to Your Dream Wedding

Your wedding is a once-in-a-lifetime experience and should be as special as you. When Club Italia hosts your wedding, you can expect to have first-class service and meticulous attention to detail. We have the ability to create and customize any menu to meet your needs.

Space for any
Wedding Size

We can host as few as
50 and as many as
400 guests on your
special day

Eat, Drink & Be Merry

We offer customized
menus along with
various food and
beverage packages for
you to choose from.



The Grand Ballroom

The Grand Ballroom is Club Italia's largest and most elegant room. Its modern décor combined with an authentic old world design create a classic ambience featuring sound and audio visual equipment.

Weddings in Niagara have never been so beautiful

- Host up to 400 seated guests
- Room size: 102 feet x 78 feet, dance floor: 71 feet x 36 feet
- Can be divided into smaller rooms for more quaint weddings. Hall A -175 Guests | Hall B 150 Guests
- Unobstructed sight from anywhere – no pillars
- A bridal suite is made available to our couples
- Onsite ceremony options also available



The Grande Foyer

The Grande Foyer is a beautiful place for a pre-event reception. The Bar is stunning and our bar staff are always ready to mix up refreshing cocktails. Club Italia's wine list includes some of the best Niagara VQA vintages as well as International favourites.

Perfect cocktail hour setting, with marble floors, crystal chandeliers and natural lighting

An intimate spot for a small sunset ceremony



The Marconi Room

The Marconi Room is an elegant setting to host an intimate wedding or other special event. Complete with a beautiful dance floor, in-room bar, natural lighting and sound equipment.

The Marconi Room is a great choice to host a beautiful, quaint wedding in Niagara.

- Host up to 80 seated guests
- Unobstructed sight from anywhere – no pillars
- Complete with an in-room bar
- Audio | Video (TV Screen)



OUR ALL INCLUSIVE WEDDING PACKAGES OFFER EVERYTHING YOU NEED FOR A ONE-STOP WEDDING VENUE

3 PACAKGES TO CHOOSE FROM

4 COURSE DELUXE DINNER MENU

6.5 HOUR DELUXE BAR

CHOICE OF FUN COCKTAIL & LATE NIGHT ADD ONS

UNIQUE RECEPTION SPACES

FLOOR-LENGTH TABLE LINENS & NAPKINS

CHAIRCOVERS

AUDIO VISUAL EQUIPMENT

DECOR

BRIDAL ROOM & SAFE

WEDDING SPECIALIST

FREE AMPLE ONSITE PARKING



**** FRIDAY OR SUNDAY WEDDINGS- SAVE \$5 PER PERSON**

THE CLASSIC PACKAGE

4 Course Dinner

\$ 114
PER PERSON

First Course

Served Individually

Assorted Rolls and Butter Included

Please choose one of the following:

Mixed Greens Salad

Mixed greens topped with tomatoes, cucumbers, shredded carrot and our homemade balsamic vinaigrette

Caesar Salad

Romaine lettuce dressed in caesar dressing and garnished with shaved parmesan cheese and garlic breadcrumbs

Butternut Squash Soup

Roasted butternut squash soup with a hint of orange. Garnished with a drizzle of greek yogurt, extra virgin olive oil and crushed pumpkin seeds

Leek & Potato Soup

Creamy roast leek and potato soup garnished with a nest of seasonal veggies and extra virgin olive oil

Second Course

Served Family Style or Individually

Choice of Pasta:

Penne Rigate | Spaghetti | Fettuccini | Rigatoni

Choice of Sauce:

Club Italia's Signature Tomato Sauce | Arrabbiata

Homemade Alfredo | Alla Vodka

Alio e Olio | Primavera



Third Course

Served Individually

Please choose one of the following:

Chicken Parmigiana

Pan fried chicken breast coated with herbed bread crumbs
Topped with homemade pasta sauce and provolone cheese

Chicken Supreme

Roast chicken Supreme served with a white wine & herb cream sauce

Spinach & Ricotta Stuffed Chicken

Chicken breast stuffed with spinach & ricotta, seared and baked to perfection
Served with a Marsala cream sauce

Grilled Cod

Served with a lemon, white wine & herb sauce

*All Entrees will be served with choice of herb roasted or buttery mashed potatoes
and a seasonal vegetable. Fish will be served with rice pilaf and seasonal vegetable.*

Vegetarian Option

Ciambotta – Zucchini wrapped veg parcel



Fourth Course

Please choose one of the following:

Chocolate Tartufo

Chocolate ice cream lightly dusted with cocoa & garnished with fresh berries

Ice Cream Crepes

Vanilla ice cream surrounded by crepe pastry drizzled with raspberry coulis and fresh berries

New York Style Cheesecake

Topped with your choice of Raspberry, Chocolate, Blueberry or Cherry sauce

Chocolate Cake

Decadent chocolate fudge cake

All Options served with freshly brewed coffee & tea

THE ROMANCE PACKAGE

**4 Course Dinner
+1 Cocktail +1 LateNight Option**

**\$ 134
PER PERSON**

First Course

Assorted Rolls and Butter Included
Please choose one of the following:

Caprese stack

Thinly sliced stack of fresh tomatoes, baby mozzarella & fresh basil.
Garnished with a cherry red wine reduction and nest of seasonal veggies

Caesar Salad

Romaine lettuce dressed in caesar dressing and garnished with
shaved parmesan cheese & garlic breadcrumbs

Butternut Squash Soup

Roasted butternut squash soup with a hint of orange. Garnished with
a drizzle of greek yogurt & extra virgin olive oil and crushed pumpkin seeds

Leek & Potato Soup

Creamy roast leek and potato soup garnished with a
nest of seasonal veggies and extra virgin olive oil



Second Course

Served Family Style or Individually

Choice of Pasta:

Penne Rigate | Spaghetti
Fettuccini | Rigatoni

Choice of Sauce:

Club Italia's Signature Tomato Sauce
Arrabbiata | Alla Vodka
Alla Gricia | Amatriciana

Served with Meatballs or Sausage

Third Course

Please choose one of the following:

Chicken Supreme

Roast Chicken Supreme served with a white wine & parsley cream sauce

Chicken Fontina

Breaded and pan fried chicken breast stuffed with mushroom, sage and Fontina cheese served with a brandy cream sauce

Chicken Pancetta

Pancetta crusted chicken breast served with a garlic cream sauce

Chicken or Veal Marsala

Flour dusted cutlet served with a Marsala & mushroom sauce

Veal Piccata

Sauteed veal cutlet served with a lemon, white wine & caper sauce

Grilled Salmon Puttanesca

Grilled Salmon with garlic, tomatoes, olives, capers and anchovies

All Entrees will be served with choice of herb roasted or buttery mashed potatoes and a seasonal vegetable. Fish will be served with rice pilaf and seasonal vegetable

Vegetarian Option- Ciambotta – Zucchini wrapped veg parcel



Fourth Course

Please choose one of the following:

Ice Cream Crepes

Vanilla ice cream surrounded by crepe pastry drizzled with raspberry coulis and fresh berries

New York Style Cheesecake

Topped with your choice of Raspberry, Chocolate, Blueberry or Cherry sauce

Chocolate Cake

Decadent chocolate fudge cake

Caramel Apple Blossom

Warm apples surrounded by pastry and served with vanilla bean ice cream

All Options served with freshly brewed coffee & tea

THE LUXE PACKAGE

4 Course Dinner +1 Cocktail +1 LateNight Option

\$ 159
PER PERSON

First Course

Assorted Rolls and Butter Included
Please choose one of the following:

Panzanella

Crusty bread marinated in a zesty dressing. Garnished with fresh tomatoes, bocconcini and fresh herbs

Caesar Supreme

Romaine lettuce dressed in caesar dressing and garnished with parmesan cheese crisps, garlic breadcrumbs and panchetta

Italian Mista Verde

Mixed greens including radicchio and arugula, pickled shaved fennel confit tomatoes, cucumber and toasted pumpkin seeds in a balsamic vinaigrette

Butternut Squash with Pancetta

Roasted butternut squash soup with a hint of orange. Garnished with a drizzle of greek yogurt, extra virgin olive oil, pancetta and crushed pumpkin seeds

Leek & Potato with Grilled Shrimp

Creamy roast leek and potato soup garnished with a nest of seasonal veggies and extra virgin olive oil and grilled shrimp



Second Course

Served Family Style or Individually
Choose one of the following:

Pasta

Choice of Pasta:

Penne Rigate | Spaghetti | Fettuccini | Rigatoni

Choice of Sauce:

Club Italia's Signature Tomato Sauce Arrabbiata |

Alla Vodka

Alla Gricia | Amatriciana

Served With Meatballs and Sausage

Deluxe Ravioli

Spinach and ricotta stuffed ravioli
in a brown butter & sage sauce

Truffle Fettuccine

Fettuccine with truffle oil,
mushrooms and herbs

Third Course

Please choose one of the following:

Chicken Supreme

Roast chicken Supreme served with a white wine & herb cream sauce

Tuscan Chicken

Sundried tomato and ricotta stuffed chicken breast
served with a chicken veloute and basil oil

Chicken Pancetta

Pancetta crusted chicken breast served with a garlic cream sauce

Chicken or Veal Marsala

Flour dusted cutlet served with a Masala & mushroom sauce

Veal Piccata

Breaded Veal cutlet served with a lemon, white wine & caper sauce

Grilled Sirloin Tip

topped with house garlic herb butter and creamy mashed potatoes

Grilled Halibut

served with homemade salsa verde

*All Entrees will be served with choice of herb roasted or buttery mashed potatoes
and a seasonal vegetable. Fish will be served with rice pilaf and seasonal vegetable*

Vegetarian Option- Ciambotta – Zucchini wrapped veg parcel



Fourth Course

Please choose one of the following:

Strawberry Shortcake

Served with whipped cream and strawberries

Ice Cream Crepes

Vanilla ice cream surrounded by crepe pastry drizzled with raspberry coulis and fresh berries

New York Style Cheesecake

Topped with your choice of Raspberry, Chocolate, Blueberry or Cherry sauce

Chocolate Cake

Decadent chocolate fudge cake

Triple Chocolate Mousse

served with drizzled chocolate and fresh berries

All Options served with freshly brewed coffee & tea

Menu Upgrades

Traditional Antipasto Plate \$3.00 per person

Proscuitto | Melon | Giardiniera | Bocconcini | Olives

Antipasto Classico \$5.00 per person

Proscuitto | Melon | Roasted Red Peppers | Marinated Eggplant

Bocconcini | Mixed Olives

Deluxe Grazing Table \$24.95 per person

Homemade Manicotti \$6.00 per person

Jumbo Cheese Ravioli \$6.00 per person

Homemade Lasagna \$7.00 per person

Meatballs & Sausage \$6.00 per person

Prime Rib Au Jus \$22.00 per person

Grilled Veal Chop \$18.00 per person

Petit Beef Tenderloin (6oz) \$20.00 per person

Grilled double Lamb Chops \$20 per person

Tiramisu \$5.00 per person

Panna Cotta \$5.00 per person

Cocktail Add Ons

Passed Hors D'oeuvres	\$10
Prosecco Wall	\$10
Spritz Bar	\$10
Craft Beer Station	\$10
His Her Signature Drinks	\$10

Premium Add Ons

Charcuterie Wall	\$15
Negroni Station	\$15

Late Night Add Ons

Candy Bar	\$10
Poutine Station	\$10
Smash Burger Station	\$10
Pizza & Calzone Bar	\$10
Nacho Station	\$10
Sweet & Salty Station	\$10

Premium Add Ons

Dessert Wall	\$15
Carnival Station	\$15
Chicken Wing Station	\$15



Prices are based per person

Deluxe Bar Package

Your Guests will enjoy an unlimited Bar

6.5 Hours of Bar Service

6pm – 12:30am

Open through dinner

Selection of Fine Local Wines

Dinner Wine on Tables

Selection of Domestic Beers

Standard Bar Brands Included

Rye, Rum, Gin, Vodka

Liqueurs, Brandy & Cognacs

Cocktail & Shot Menu

Cappuccino | Espresso | Latte

Pop | Juice | Coffee | Tea

Upgrade to our Premium Package for \$25 per person
International Wines | Import Beers | Premium Bar Brands



Onsite Ceremony Packages

Basic Package \$800

Use of Hall B or the Outdoor Pavilion
for up to 3hrs

Use of Audio Visual Equipment
Set Up of Chairs



Chaircovers
\$4 each



Deluxe Package \$1500

Use of Hall B or the Outdoor Pavilion
for up to 3hrs

Use of Audio Visual Equipment
Set Up of Chairs

Stunning White fabric Backdrop



Policies & Payment Information

An additional 18% Service Fee + 13% HST will be added to all listed prices

A deposit of 25% is due upon booking. Deposits are non refundable

A second payment of 50% is due 30 days prior to your wedding date.

Final payment is due 7 days before the event.

Any additional charges that are incurred will be billed after the wedding and are payable within 7 days.

Final guest count is due 14 days prior to your wedding.

Choice menu options, dietary concerns and floor plans are also due 14 days prior to your event.

Any damages to the property as a result of the event will be billed directly to the client.

Children's Menu

Penne with Tomato Sauce or butter

Chicken fingers and fries

Pricing

4 & Under Free

5-12 years 50% of the menu pricing excluding Bar Package

13-18 years Regular menu price excluding Bar Package

Vendors Regular menu price excluding Bar Package