

AMERICANA WEDDINGS 2027

Love, Vision & a Stunning Venue



Congratulations!

Thank you for considering the Americana Resort as the venue for your upcoming wedding celebrations. Enclosed are our most popular wedding packages. Our professional culinary and service experts are here to help you customize your package to suit your personal tastes, style and vision while creating the day of your dreams. Our stunning event spaces also create the perfect backdrop for bridal showers, wedding breakfasts, anniversary celebrations and banquets for any special occasion!

We would love to meet with you to discuss your vision during a no-obligation private tour. Please contact us to book your tour and start planning your dream wedding!

AMERICANANIAGARA.COM | weddings@americananiagara.com | 1.800.263.3508

Exquisite Ceremonies

Book your on-site ceremony in one of our beautiful and romantic event spaces. On-site ceremonies include chairs and event setup.

For a limited time, on-site ceremonies can be added to your wedding package for \$1500+ tax & fees.

Choose from one of the following:

Park 56

Welcome to Park 56! Nestled amongst the beautiful and tranquil gardens is Niagara's newest ceremony location. Walk down the outdoor aisle surrounded by evergreens and cedars, then say 'I do' under the rustic wood pergola, while trickling water features provide a blissful backdrop for your special day. Park 56 provides beautiful landscapes for your outdoor photos with lush floral gardens, water features and a romantic wooden bridge.

Park 56 Ceremony Times: 1pm-2:30pm Ceremony | 3pm-4:30pm Ceremony | 5pm-6:30pm Ceremony



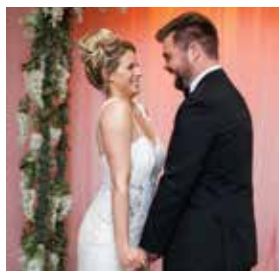
The Courtyard

Available exclusively for couples hosting a wedding in the Niagara Room, The Courtyard provides a beautiful and intimate ceremony location for weddings up to 120 guests. The Courtyard is lined with natural stones and evergreens, and located directly behind the Niagara Room reception space, thus providing a private outdoor retreat that can be utilized throughout the evening. Ceremonies in The Courtyard provide added flexibility and can be scheduled at a time of your choosing.



In-Room Ceremonies

Host your ceremony in your wedding reception space! Whether you are getting married in the colder winter months, or prefer to get married indoors, an in-room ceremony allows you and your guests to enjoy our venue while utilizing your reception space and decor. Your reception room can also act as a back-up ceremony location in case of inclement weather. In-room ceremonies are available in the Promenade Suite, Niagara Room and Grande Ballroom and can be scheduled at a time of your choosing.



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Sapphire Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professional service staff.
- Signature Grande Spark entrance with Champagne pop at Head Table.
- Floor length linens and napkins in a variety of colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a premium suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Custom menu tasting for two.
- Podium with microphone, LCD projector & screen, easel and table numbers.

8 Hour Signature Bar Package

Enjoy 8 hours of open bar service which includes a selection of Domestic, Imported and Craft Beers, Niagara VQA Wines, Coolers, Spirits and Liqueurs. Our Signature Bar Package also includes unlimited table service of VQA Wine during dinner service.

Cocktail Hour

Featuring Butler Served Hot & Cold Hors D'Oeuvres, Sparkling Champagne & Signature Cocktail.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of one selection from the Grande Finale options

Personalized Dinner Presentation

*** This is a Sample Menu.** Customize your meal with our alternative menu options, listed on the **Delectable Decisions** page.

Individually Plated Service:

- Artisan Bread Basket.
- Mixed Baby Greens with Garden Vegetables in a Balsamic Dressing.
- Entrée selection (choose 1) for the group, served with Cheesy Scalloped Potatoes & Chef's Selection of Seasonal Vegetables:
 - Grilled Chicken Breast Supreme in a Parmesan, Spinach and Cherry Tomato Cream Sauce.
 - Wild Caught Atlantic Salmon with Citrus Dill Butter.
 - Dijon Encrusted Pork Loin finished in an Apricot Demi-Glace.
 - AAA Centre Cut Sirloin Steak with Peppercorn Demi-Glace.
 - Upgrade to Prime Rib, Short Rib or New York Strip - Add \$15/person.
- Chocolate Truffle Cake.
- Coffee & Tea Service.

Upgrade to a Guest Choice Menu with three entrée options - Add \$5/person.
Buffet and Family-Style Options Available.

Onsite Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an onsite ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$149 per person

- Friday & Sunday **\$135/person**
 - Monday through Thursday **\$125/person**
 - Winter **\$125/person** (Jan-Mar & includes Saturdays!)
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



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Crystal Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professional service staff.
- Signature Grande Spark entrance with Champagne pop at Head Table.
- Floor length linens and napkins in a variety of colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a premium suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Custom menu tasting for two.
- Podium with microphone, LCD projector & screen, easel and table numbers.

8 Hour Signature Bar Package

Enjoy 8 hours of open bar service which includes a selection of Domestic, Imported and Craft Beers, Niagara VQA Wines, Coolers, Spirits and Liqueurs. Our Signature Bar Package also includes unlimited table service of VQA Wine during dinner service.

Cocktail Hour

Featuring Butler Served Hot & Cold Hors D'Oeuvres, Sparkling Champagne & Signature Cocktail.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of TWO selections from the Grande Finale options

Personalized Dinner Presentation

***This is a Sample Menu.** Customize your meal with our alternative menu options, listed on the **Delectable Decisions** page.

Individually Plated Service:

- Artisan Bread Basket.
- Charcuterie presentation per table with Prosciutto, Salami, Capicola, Assorted Local Cheeses, Fruits & Accompaniments.
- Baby Spinach Greens with Strawberries, Roasted Almonds and Goat Cheese in a Maple Apple Vinaigrette.
- Gemelli Pasta in Garlic Cream Sauce with Pancetta & Fresh Peas.
- Entrée selection (choose 1) for the group, served with Red Skinned Garlic Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Chicken Breast Supreme stuffed with Spinach & Feta, finished in a Tuscan Parmesan Sauce.
 - Baked Salmon fillet in a Maple Brown Sugar Glaze
 - Dijon Encrusted Pork Loin finished in an Apricot Demi-Glace.
 - AAA Centre Cut Sirloin Steak with Peppercorn Demi-Glace.
 - Upgrade to Prime Rib, Short Rib or New York Strip - Add \$15/person.
- New York Style Cheesecake with a Mixed Berry Compote.
- Coffee & Tea Service.

Upgrade to a Guest Choice Menu with three entrée options - Add \$5/person.
Buffet and Family-Style Options Available.

On-site Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an on-site ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$169 per person

- Friday & Sunday **\$155/person**
 - Monday through Thursday **\$145/person**
 - Winter **\$145/person** (Jan-Mar & includes Saturdays!)
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



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Diamond Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professional service staff.
- Signature Grande Spark entrance with Champagne pop at Head Table.
- Floor length linens and napkins in a variety of colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a premium suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Custom menu tasting for two.
- Podium with microphone, LCD projector & screen, easel and table numbers.

8 Hour Signature Bar Package

Enjoy 8 hours of open bar service which includes a selection of Domestic, Imported and Craft Beers, Niagara VQA Wines, Coolers, Spirits and Liqueurs. Our Signature Bar Package also includes unlimited table service of VQA Wine during dinner service.

Personalized Dinner Presentation

*** This is a Sample Menu.** Customize your meal with our alternative menu options, listed on the **Delectable Decisions** page.

Individually Plated Service:

- Artisan Bread Basket.
- Caprese Salad of Tomato and Fresh Mozzarella with Balsamic Reduction served on a bed of Mixed Greens
- Gnocchi in a Sundried Tomato Alfredo Sauce with Pancetta & Romano Cheese.
- Entrée **Duo Plate** featuring TWO beautifully plated proteins, served with Red Skinned Garlic Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Grilled Chicken Breast Supreme in a Piccata Sauce.
 - Petite AAA Striploin with Red Wine & Rosemary Jus.
- Dessert Trio with Tuxedo Dressed Strawberry, Mini Cheesecake and Chocolate Mousse Cake.
- Coffee & Tea Service.

Americana Signature Grande Antipasto Display with Butler served Sparkling Champagne

- Artisan Bread Basket with Balsamic & Olive Oil Drizzle.
- Imported & Domestic Cheeses, Prosciutto, Capicola, Salami, Assorted Fruits, Nuts & Accompaniments.
- Calabrese Crostini Bruschetta.
- Arancini Rice Balls.
- Seafood Salad.
- Cascade of Shrimp with Seafood Sauce.
- Clams Casino, Mussels Marinara, Seared Citrus Scallops.
- Live Chef Station with Shrimp Flambé served over a Forest Mushroom Risotto.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of TWO selections from the Grande Finale options.

On-site Ceremonies

Say 'I do' and book your ceremony in our beautiful outdoor park, courtyard, or in your reception event space. Add an on-site ceremony to your wedding reception package for \$1500+ taxes, gratuities and fees.

\$209 per person

- Friday & Sunday **\$195/person**
 - Monday through Thursday **\$185/person**
 - Winter **\$185/person** (Jan-Mar & includes Saturdays!)
 - All prices are subject to taxes, gratuities and fees
- Package can be customized.**



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New Year's Eve Package

Package Inclusions

- Beautifully appointed private event space with personal wedding coordinator.
- Banquet concierge and professional service staff.
- Signature Grande Spark entrance with Champagne pop at Head Table.
- Floor length linens and napkins in a variety of colours.
- Preferred head table design with staging and linens.
- Romantic wedding night stay in a premium suite with breakfast for our happy couple.
- Preferred accommodation rates for guests.
- Custom menu tasting for two.
- Podium with microphone, LCD projector & screen, easel and table numbers.
- New Year's Eve party favours, and midnight countdown with streamer canon & Champagne toast

8 Hour Signature Bar Package

Enjoy 8 hours of open bar service which includes a selection of Domestic, Imported and Craft Beers, Niagara VQA Wines, Coolers, Spirits and Liqueurs. Our Signature Bar Package also includes unlimited table service of VQA Wine during dinner service.

Cocktail Hour

Featuring Butler Served Hot & Cold Hors D'Oeuvres, Sparkling Champagne & Signature Cocktail.

The Grande Finale

- Wedding cake service with coffee and tea
- Your choice of one selection from the Grande Finale options

Personalized Dinner Presentation

***This is a Sample Menu.** Customize your meal with our alternative menu options, listed on the **Delectable Decisions** page.

Individually Plated Service:

- Artisan Bread Basket.
- Mixed Green Salad with Fresh Baby Greens, Garden Vegetables and House Vinaigrette.
- Penne Pasta in a Pomodoro Sauce and finished with Parmesan Cheese.
- Entrée selection (choose 1) for the group, served with Red Skinned Mashed Potatoes & Chef's Selection of Seasonal Vegetables:
 - Pan Seared Chicken Breast Supreme finished in our Wild Mushroom & Tarragon Cream Sauce.
 - Wild Caught Atlantic Salmon with Citrus Dill Butter.
 - Dijon Encrusted Pork Loin finished in an Apricot Demi-Glace.
 - AAA Centre Cut Sirloin Steak with Peppercorn Demi-Glace.
 - Upgrade to Prime Rib, Short Rib or New York Strip - Add \$15/person.
- Carrot Cake with Cream Cheese Icing (gluten-free).
- Coffee & Tea Service.

Upgrade to a Guest Choice Menu with three entrée options - Add \$5/person.
Buffet and Family-Style Options Available.

Onsite Ceremonies

Say 'I do' and book your ceremony in your reception event space. Add an onsite ceremony to your package for \$1500+ taxes, gratuities and fees.



\$159 per person

- All prices are subject to taxes, gratuities and fees

Package can be customized.



Excellent Enhancements

Personalize your event with flair. Choose some additional sumptuous selections to add to your menu.

Butler Served Hors D'oeuvres:

Chef's selection of Hot & Cold Hors d'Oeuvres served upon arrival \$15.95/person.

Fresh Fruit Display:

A selection of Fresh Sliced Fruit and Berries with Honey Vanilla Cream Cheese Dip \$7.95/person.

Bruschetta Bread:

Fresh Baguette with Balsamic Tomatoes, Onions and Herbs, topped with Feta Cheese Crumble \$3.95/person.

Artisanal Cheese Platter:

Domestic & Imported Cheeses with Fresh & Dried Fruit, Crostini, Crackers & Pitas \$9.95/person.

Crudite Platter:

Assorted Fresh Vegetables with Blue Cheese and Ranch Dips \$6.50/person.

Oysters:

Fresh Shucked Oysters on the Half Shell with Lemon, Horseradish, Mignonette Sauce and Tabasco. Order as a platter at \$4.00/oyster or as a live station (priced upon request).

Frutti di Mare (Chilled Seafood Salad):

Featuring Crab, Shrimp and Calamari with our special blend of Herbs & Spices in Extra Virgin Olive Oil \$8.50/person.

Charcuterie Presentation for Each Table:

Artisan Bread Basket with Balsamic & Olive Oil Drizzle. Prosciutto, Salami, Capicola, Assorted Local Cheeses, Fruit & Accoutrements. \$13.95/person.

Americana Signature Grande Antipasto Display:

Artisan Bread Basket with Balsamic and Olive Oil Drizzle. Imported & Domestic Cheeses, Prosciutto, Capicola, Salami, Assorted Fruit, Nuts & Accoutrements. Calabrese Crostini Bruschetta, Arancini Rice Balls, Seafood Salad, Cascade of Shrimp with Seafood Sauce, Clams Casino, Mussels Marinara, Seared Citrus Scallops & Live Chef Station with Shrimp Flambé served over a Forest Mushroom Risotto. \$39.95/person. (minimum of 50 people required).

Meatballs & Sausage:

Add to your pasta course \$7.95/person

Shrimp Skewer:

Includes 3 jumbo Shrimp, sautéed in Lemon & Garlic Butter \$15.95/person

Beef Entrée Options:

Upgrade your beef entrée to Prime Rib, Short Rib or New York Strip for \$15.00/person

Choice of:

- Garlic Herbed Slow Roasted Prime Rib of Beef au Jus with Yorkshire Pudding.
- Cabernet Wine Braised Bone-in Beef Short Rib
- Delicately Spiced char grilled New York Strip au poivre



Delectable Decisions

Create your personal menu by selecting your favourites from the list below (some upgrade charges may apply as listed).

Salads:

- Mixed Baby Greens with Garden Vegetables & House Vinaigrette.
- Caesar salad with Bacon, Croutons, fresh Parmesan & Lemon.
- Mandarin Spring Salad with Orange Vinaigrette.
- Roasted Beet & Arugula with Ontario Goat Cheese, Toasted Walnuts & Apple Cider Vinaigrette.
- Spinach Salad with Strawberries, Goat Cheese, Almonds & Balsamic Vinaigrette.
- Greens with Cranberries, Brie, Pecans & Maple Apple Vinaigrette.
- Traditional Greek Salad with Fresh Vegetables, Olives and Feta
- Caprese Salad of Tomato and Fresh Mozzarella with Balsamic Reduction served on a bed of Mixed Greens - add \$2.00/person.

Soups: (can be substituted for salad)

- Roasted Butternut Squash Soup with Crème Fraîche.
- Hearty Minestrone with Vegetables & Legumes.
- Cream of Broccoli with Aged Cheddar.
- Classic Chicken & Egg Noodle.
- Garden Vegetable with Tortellini.
- Forest Mushroom Cream Soup.
- Tender Beef with Barley.

Pasta:

- Penne
- Gemelli
- Gnocchi
- Beef Tortellini (\$2.50/person upgrade)
- Three Cheese Ravioli (\$2.50/person upgrade)
- Butternut Squash Ravioli (\$2.50/ person upgrade)

Pasta Sauces:

- Pomodoro
- Bolognese
- Rosé
- Alfredo
- Arrabiata
- Basil Pesto
- Tomato Basil Fresco with diced Tomatoes and Black Olives
- Garlic and Olive Oil Olio
- Sundried Tomato and Romano Alfredo
- Roasted Garlic Cream with Pancetta & Peas
- Gorgonzola Cream with Pecorino (add \$2.50)

Potato & Rice:

- Garlic Red Skinned Mashed Potatoes.
- Cheesy Scalloped Potatoes.
- Herb Roasted Potatoes.
- Rice Pilaf.

Entrée Accompaniments:

- Tuscan Parmesan, Spinach and Cherry Tomato Cream Sauce
- Maple Brown Sugar Glace
- Marsala Sauce
- Tikka Masala Sauce
- Red Wine & Rosemary Jus
- Mango Chutney
- Apricot Demi-Glace
- Sundried Tomato Alfredo Sauce
- Wild Mushroom & Tarragon Cream Sauce
- Spinach Cream Sauce
- Piccata Sauce
- Basil Pesto
- Peppercorn Sauce
- Creamy Citrus & Dill
- Natural Demi-Glace

Chicken Stuffing Options:

- Prosciutto, Red Pepper & Smoked White Cheddar
- Sundried Tomato & Goat Cheese
- Caprese
- Prosciutto & Provolone
- Spinach & Feta Cheese

Vegetarian, Vegan & Pescatarian:

- Tofu, Gilled Vegetables, Rice & Quinoa stuffed Squash topped with Pomodoro Sauce
- Baked Eggplant Parmesan layered with Cheeses & Pomodoro
- Grilled Polenta with Balsamic Glazed Ratatouille
- Wild Caught Atlantic Salmon with Citrus Dill Butter

Dessert:

- Caramel Apple Blossom with Crème Anglaise.
- Chocolate Truffle Cake
- Ice Cream Crepes with choice of Berry Coulis, Caramel Sauce or Chocolate Sauce
- Tiramisu with Coffee, Mascarpone Cheese and Cocoa
- Light and fluffy Strawberry Shortcake with Strawberry Coulis
- New York Style Cheesecake with choice of Strawberry, Cherry, Blueberry, Wildberry, Chocolate or Caramel topping
- Signature Platter (one per table) featuring Pastries, Chocolate Dipped Strawberries, Profiteroles, Lemon Squares and Chef's choice of additional treats
- Choose your own dessert trio: Tiramisu, Cannoli, Tuxedo Dressed Strawberry, Lemon Square, Mini Cheesecake, Chocolate Mousse Cake
- Carrot Cake with Cream Cheese Icing (gluten-free)
- Chocolate Torte (gluten-free)
- Fruit Sorbet with Berries (gluten-free, nut-free & dairy-free)

Your menu can be tailored to meet the needs of guests with allergies. Children's menus are available upon request.

****Notice of special meal requirements required 14 days in advance with final guest numbers.**



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The Grande Finale

A spectacular finish to your evening. Choose any of the options below to complete your wedding package. There are so many fun options, you might just want to add a few! Some upgrade charges may apply as listed.

Pizza Station:

Gourmet Pizza selection. Choose your 3 favourites: Cheese, Pepperoni, Hawaiian, Deluxe, Spicy Perogy, or Meat Lovers.

Poutine Bar:

Fresh Cut Fries with Cheese Curds, Gravy, Bacon Bits, Warm Spicy Cheese Sauce, Homemade Beef Chili & Sour Cream

Nacho Bar:

Tortilla Chips, Warm Spicy Cheese Sauce, Homemade Beef Chili, Jalapeno Peppers, Diced Tomatoes, Chopped Onions, Salsa & Sour Cream.



McDonalds Cheeseburgers:

Your guests will love ending their evening with some late night comfort food. Served with all condiments on the side. Additional \$4.95/person.

Take Me to the Ball Game:

Warm baseball Franks with Fresh Buns, served with Chips, Popcorn, Peanuts, Nibs & Hershey's Chocolate. Additional \$5.50/person.

Chicken Wings:

Choose 3 flavours (Mild, Medium, Hot, Honey Hot, Thai Chili, Honey Garlic, BBQ, Salt & Pepper Dry Rub). Includes Carrot and Celery sticks with Blue Cheese and Ranch for dipping. Additional \$9.95/person.

Porchetta:

Roasted Skin On Pork Loin, Stuffed with Fennel, Sage, Rosemary & Garlic, served with Caramelized Onions & Peppers, Crusty Rolls & Assorted Mustards. Additional \$3.00/person.

Perogy Bar:

Cheese & Potato stuffed Perogies, Shredded Cheddar Cheese, Chives, Sautéed Onions, Bacon Bits & Sour Cream.

Popcorn Bar:

Fresh Popped Corn with Shaker Flavours and Warm Butter, Candy Corn and Caramel Corn with Chocolate Chips, Sprinkles, and Skor bits.

Pretzel Bar:

Soft Pretzels, Crunchy Pretzels, Cinnamon Sugar Pretzels and Pretzel Bites with dips including Hot Mustard, Dijon Mustard, Warm Cheese Sauce and Apple Compote.

Fresh Fruit Display:

A selection of Fresh Sliced Fruit and Berries with Honey Vanilla Cream Cheese Dip.

Donut Wall:

A selection of yummy Donuts creatively displayed, including a wall for easy picking. Additional \$2.50/person.

Add an additional Grande Finale option to your package for
\$12.00/person



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Spa Parties & Bridal Packages

Relax in the tranquil atmosphere of Senses Spa

Relax, reconnect and recharge at our luxurious, on-site, European inspired spa. Whether you are looking to unwind before the big day, connect as a couple or thank your bridal party while making memories together, Senses Spa and Boutique offers a variety of pre and post wedding spa treatments and packages to treat your bridal party, your partner or yourself!

Bride's Big Day:

Prepare for your walk down the aisle with 2.5-hours of relaxation and radiant self-care. Enjoy a classic manicure and pedicure with gel polish, paired with your choice of 55-minute custom facial or 55-minute holistic (non-RMT) massage. The perfect way to unwind, refresh and leave you glowing for every celebration leading up to 'I do'.
2.5 hour package: \$275

Groom's Big Day:

Take a moment to relax before the big day with a rejuvenating 2.5-hour spa experience designed just for you. Enjoy a 25-minute custom facial, a 55-minute holistic (non-RMT) massage, and a classic manicure with a deeply hydrating paraffin treatment, leaving you refreshed, polished and ready to celebrate!
2.5 hour package: \$275

Wedding Day Makeup:

Our knowledgeable and professional aestheticians are here to create a timeless look for your special day. This full makeup application uses mineral based cosmetics and lashes.

Day of Application or Trial Application: \$80/person

Unwind & Celebrate Package:

Gather your squad and make some memories with a 1.5 hour spa package specifically designed for you and your bride tribe. Your spa day starts with a glass of Champagne followed by a 55-minute holistic (non-RMT) massage, and 25-minute custom facial. Group spa packages are available for parties of 3 or more guests and are perfect for bachelorette parties, or as a gift to your wedding party!
1.5 hour package: \$189/person

The Ultimate Celebration Package:

Make it a spa party with this 3.5-hour spa package! The celebration begins with each guest welcomed with a glass of champagne, followed by a 55-minute holistic (non-RMT) massage, a 25-minute custom facial, Manicure and Pedicure. Group spa packages are available for parties of 3 or more guests.
3.5 hour package: \$299/person

Couples Romance and Refresh Retreat:

Reconnect by the fireplace in our beautiful Utopia suite while enjoying side-by-side custom facials, a relaxing holistic couples massage and classic pedicures.

4 hour package: \$660/couple



Located on the 2nd floor of the Americana Resort
Tel. 905-356-8444

spa@americananiagara.com



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Pick Your Perk

Our Wedding Gift to You - Book your 2027 Wedding and receive a complimentary upgrade of your choosing!

- "Brides Big Day" spa package at Senses Spa (inc. classic gel manicure and pedicure, paired with your choice of 55-minute custom facial or holistic massage)
- An additional night stay in a suite – can be used for your wedding or taken as a gift certificate for future use
- 50% off in-room ceremonies
- Your choice of one additional Grand Finale selection added to your wedding package (upgrade fees may apply as noted)
- Boston Pizza rehearsal dinner for up to 10 people (inc. pizza, pasta & salad)
- A stag & doe prize of a one night stay with 4 waterpark passes

* Minimum wedding size of 50 guests. Promotion valid on new bookings only. Ask your Sales Rep for full details.



Weddings of 50+ guests:
Pick 1 Perk!

Weddings of 200+ guests:
Pick 2 Perks!



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CONFERENCE RESORT SPA
& Waterpark

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