McMaster University | Alumni Memorial Hall

2026 Wedding Packages

Your package will include passed hors d'oeuvres as your guests arrive, our bar package, wine service during dinner, the dinner you choose from the selection listed below, a late night refreshment, and all white linens.

Hot Hors d'oeuvres (select 2 options)

Vegetable spring rolls with plum sauce (VG)
Crispy curry shrimp with creamy masala sauce
Arancini with tomato sauce (V)
Duck confit tart with apple butter and dijon
Bang-bang cauliflower with spicy mayonnaise (VG)
Three cheese grilled cheese (V)
Chickpea fritters with cilantro crema (GF)

Cold Hors d'oeuvres (select 2 options)

Yellow fin tuna ceviche in phyllo cups
Chili crunch chicken salad on sourdough baguette, romesco sauce
Prosciutto crostini with whipped fig & goat cheese spread, basil (GF)
Chili lime shrimp skewer (GF)
Chickpea bruschetta, roasted tomato, phyllo (VG)

Charcuterie Platter **(on the bar)**
Assorted cured meats, olives, pickles, marinated vegetables, sour dough baguette

Bar Package

Your package includes 5 hours of bar service as well as wine service during your dinner. Bar service includes signature cocktail & mocktail, house wines, local craft beers, bar rail, soft drinks, and sparkling water. Bar must be closed before midnight. Last call will be at 11:00 pm.

Late Night

Fresh Fruit Display
Signature Dessert Buffet
Presentation of wraps & sandwiches
Wedding Cake (if supplied by client)
Coffee and Tea Service

Please note menu prices are only guaranteed 6 months in advance. We reserve the right to make substitutions in the event an ingredient is not available.
Minimum of 40 people.
All prices are service inclusive; applicable taxes (HST) will be added.

Dinner Menu

Choose Your Share Plate (select 1 option)

Wonton Nachos – chermoula, gochujang mayonnaise, grilled pineapple salsa (VG)
Hummus Platter – roasted vegetables, pumpkin seed romesco, flat bread, papadum (VG)

Choose Your Appetizer (select 1 option)

House Salad – pickled and fresh vegetables, date & pomegranate vinaigrette (VG/GF)
Beet & Baby Kale Salad – pickled onion, toasted seeds, apple cider vinaigrette (VG/GF)
Tomato Salad – herbed ricotta, arugula, balsamic, olive oil, crostini (GF)
Niçoise Salad – yellow fin tuna, fingerling potato, green beans, egg, cherry tomato, olive gremolata (GF)

Choose Your Entrée (select 2 options)

Roasted Chicken Breast – lemon butter potatoes, herb glazed carrots, mustard cream sauce
Pan Roasted Salmon Filet – spiced potatoes, red pepper salsa, arugula salad (GF)
Miso Glazed Arctic Char – sesame calrose rice, soy braised bok choy, crispy ginger, green onion relish (GF)
Goat Cheese Stuffed Chicken Breast – mashed potatoes, carrot puree, roasted celeriac, lemon thyme jus (GF)
Duo of Duck – duck confit, smoked breast, fondant potato, charred carrot, cauliflower puree, cherry jus (GF)

Finishing Touches

Our plated menus come with a dessert creation by our Chef

Vegan or vegetarian items are available by request; please provide dietary requirements 2 weeks prior to your wedding day.

Coffee and Tea Service

Package Price

$174.00 per person *(plus applicable taxes)*

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