



amici's

BANQUET & CONFERENCE CENTRE

WEDDING PACKAGES

Your Dream Wedding Starts Here

at amici's in the Heart of Niagara

At Amici's, we're dedicated to helping you create the wedding you've always envisioned. Our Platinum Wedding Package is thoughtfully designed to make every step of your journey seamless, joyful, and unforgettable.

Whether you're planning an intimate gathering or a grand celebration, our experienced team is here to ensure every detail is just right. From your very first consultation to the final farewell, we work hand-in-hand with you to bring your unique vision to life.

With personalized décor, customizable menu options, and expertly coordinated timelines, we take care of every detail—so you can relax, enjoy, and focus on what truly matters: celebrating your love. You will be able to book with ease knowing **we only host one wedding per day so your day is never shared with anyone else!**

our family promise to you,

The De Divitiis Family

owned and operated for 25 years



PLATINUM *package*

ALL INCLUSIVE
most popular

\$180
per person

WHAT'S INCLUDED:

On-site Wedding Ceremony with Duly Ordained Minister

Outdoors or Indoors your ceremony is include with officiant

Platinum Menu Service

Cocktail Hour with Hors D'ouvres and Champagne Service Fully Customizable 6-Course Individually Plated Dinner Service Late Night Buffet

Coffee, Tea, Espresso, Cappuccino, and Lattes

Menu & Wine Sampling for Bride, Groom, and Parents Private

Platinum Bar Service

7.5 hours or Premium Bar Service

Niagara VQA wine service

Signature Cocktail Design

Platinum Decor & Coordinator

Day-of Coordinator

On-site Decorator - Access to Our Extensive Decor

Premium Linens, Napkins, and Chiavari Chairs

DJ Entertainment

DJ Entertainment - 5:30pm to 1:00am

Platinum Inclusions

Bridal Room with En-suite

State of the Art Multi-Media Centre

On-site photography on our Beautifully Landscaped Courtyard

*Seasonal minimum guest numbers apply. Saturdays - 100 / Fridays 60
Reduced pricing to exclude bar portion for pregnant mothers and guests
under 19 years of age. Final cost applicable to 13% taxes and 20% gratuity.*

ALL INCLUSIVE

PLATINUM antipasto *package*

\$200
per person

WHAT'S INCLUDED:

On-site Wedding Ceremony with Duly Ordained Minister

Outdoors or Indoors your ceremony is include with officiant

Platinum Menu Service

Mediterranean Antipasto Buffet

Fully Customizable 4-Course Individually Plated Dinner

Service Late Night Buffet

Coffee, Tea, Espresso, Cappuccino, and Lattes

Menu & Wine Sampling for Bride, Groom, and Parents Private

Platinum Bar Service

7.5 hours or Premium Bar Service

Niagara VQA wine service

Signature Cocktail Design

Platinum Decor & Coordinator

Day-of Coordinator

On-site Decorator - Access to Our Extensive Decor

Premium Linens, Napkins, and Chiavari Chairs

DJ Entertainment

DJ Entertainment - 5:30pm to 1:00am

Platinum Inclusions

Bridal Room with En-suite

State of the Art Multi-Media Centre

On-site photography on our Beautifully Landscaped Courtyard

*Seasonal minimum guest numbers apply. Saturdays - 100 / Fridays 60
Reduced pricing to exclude bar portion for pregnant mothers and guests
under 19 years of age. Final cost applicable to 13% taxes and 20% gratuity.*

PREMIUM *package*

\$160
per person

WHAT'S INCLUDED:

Platinum Menu Service

Cocktail Hour with Hors D'oeuvres and Champagne Service
Fully Customizable 6-Course Individually Plated Dinner Service
Late Night Buffet
Coffee, Tea, Espresso, Cappuccino, and Lattes
Menu & Wine Sampling for Bride, Groom, and Parents Private

Platinum Bar Service

7.5 hours or Premium Bar Service
Niagara VQA wine service
Signature Cocktail Design

Platinum Decor & Coordinator

Day-of Coordinator
On-site Decorator - Access to Our Extensive Decor
Premium Linens, Napkins, and Chiavari Chairs

Platinum Inclusions

Bridal Room with En-suite
State of the Art Multi-Media Centre
On-site photography on our Beautifully Landscaped &
Licensed Courtyard

Options to consider

on-site Wedding Ceremony with Duly Ordained Minister
DJ Entertainment - 5:30pm to 1:00am

*Seasonal minimum guest numbers apply. Saturdays - 100 / Fridays 60
Reduced pricing to exclude bar portion for pregnant mothers and guests
under 19 years of age. Final cost applicable to 13% taxes and 20% gratuity.*

GOLD *package*

\$125
per person

WHAT'S INCLUDED:

Platinum Menu Service

Cocktail Hour with Champagne Service
Fully Customizable 4-Course Individually Plated Dinner
Service Late Night Buffet
Coffee, Tea, Espresso, Cappuccino, and Lattes
Menu & Wine Sampling for Bride, Groom, and Parents Private

Platinum Bar Service

Champagne Service while greeting your guest
7.5 hours or Premium Bar Service
Niagara VQA wine service

Platinum Decor & Coordinator

Premium Linens, Napkins, and Chiavari Chairs

Wedding Inclusions

Bridal Room with En-suite
State of the Art Multi-Media Centre
On-site photography on our Beautifully Landscaped
& Licensed Courtyard

Options to consider

onsite Wedding Ceremony with Duly Ordained Minister

DJ Entertainment - 5:30pm to 1:00am

Platinum Decor Package

*Seasonal minimum guest numbers apply. Saturdays - 100 / Fridays 60
Reduced pricing to exclude bar portion for pregnant mothers and guests
under 19 years of age. Final cost applicable to 13% taxes and 20% gratuity.*

Off Peak *package*

ALL INCLUSIVE

January to April

\$100
per person

WHAT'S INCLUDED:

Menu and Bar Service

Cocktail Hour

Fully Customizable 4-Course Individually Plated Dinner Service

Coffee, Tea, Espresso, Cappuccino, and Lattes

7 hours of Bar Service

Niagara VQA wine service

Decor Package

LED lit floor to ceiling backdrop, choice of 4 colours full length

Linens, napkins, and Chiavari Chairs

Inclusions

Bridal Room with En-suite

State of the Art Multi-Media Centre

On-site photography access to Our Beautifully Landscaped &

Licensed Courtyard

Options to consider

On-site Wedding Ceremony with Duly Ordained Minister

Champagne Service with Hors D'ouvres through Cocktail Hour

DJ Entertainment - 5:30pm to 1:00am

Platinum Decor Package

Remaining Dates through January to May 2026

Off Season minimum guest numbers are 60 for either Friday or Saturday. Prices do not include 13% taxes & 20% gratuity.

CEREMONY *package*

\$1750

+ +

WHAT'S INCLUDED:

Nature's Embrace, Unveiling Romance

Say 'I Do' in Our Enchanting Courtyard, a Licensed Oasis of Love. With a Duly Ordained Minister from the Wedding Company of Niagara, Your Ceremony Unfolds in Picture-Perfect Splendor. Our Wedding Planner Guides Your Dream Celebration, Ensuring a Flawless Plan A and a Cozy Plan B Indoor Reception if the Skies Weep. Find Serenity in Our Private Bridal Room with Ensuite, So You Shine Brightly When You Take Your Walk Down the Aisle

Seating for up to 200 guests

Decor from our Platinum Ceremony Decor collection

Bridal Room with Ensuite

Your Choice of Ceremony times that work for you



*Remember we only host one wedding per day
so your day isn't shared with anyone else*

ALTERNATIVE

menu options

HORS D'OUVRES

SZECHWAN BEEF SATAYS

CHICKEN & APPLE CROSTINI

MINI SPINACH & CHEESE QUICHE

MINI COCKTAIL BEEF SAMOSA

SPANAKOPITA

ARANCINI

TOMATO BASIL BRUSCHETTA

MUSHROOM & SPINACH BRUSCHETTA

SHRIMP COCKTAIL SHOOTERS

SMOKED SALMON CANAPES

MINI VEGETABLE SPRING ROLLS

HONEY GARLIC PORK SATAYS

MAIN ENTRÉE

POLLO AGILIO PANNA - chicken breast stuffed with provolone cheese, roasted red peppers, & prosciutto. Topped with a garlic pepper prosciutto cream sauce.

STUFFED TUSCAN CHICKEN - lightly breaded chicken breast filed with sun-dried tomatoes, spinach, & mozzarella cheese. Topped with a creamy garlic wine sauce.

MEDITERRANEAN CHICKEN - lightly dusted chicken breast filled with sun-dried tomato, goat cheese, & spinach. Topped with a roasted garlic cream sauce.

LEMON HERB CHICKEN - 7 oz supreme breast marinated in lemon, white wine, olive oil, & fresh herbs. Grilled to perfection.

CHICKEN MARSALA - lightly dusted 6 oz chicken breast stuffed with goat cheese, & wild mushroom. Pan seared. Topped with Marsala wine sauce.

PROSCIUTTO WRAPPED PORK TENDERLOIN - oven roasted pork tenderloin stuffed with provolone cheese & roasted red peppers, wrapped with prosciutto. Topped with a rich balsamic & fig demi-glace.

STUFFED PORK TENDERLOIN - pan seared pork tenderloin stuffed with goat cheese, spinach, & roasted red peppers. Topped with a white wine & roasted garlic cream sauce.

MAPLE GLAZED ATLANTIC SALMON - pan seared fresh 6-7 oz salmon fillet in a maple syrup, ginger, & soy marinade.

PAN SEARED ATLANTIC SALMON - pan seared fresh 6-7 oz salmon fillet. Topped with a sweet, tangy maple syrup & pommery glaze.

VEAL PICCATA - pan fried, lightly dusted 5-6 oz milk fed veal cutlet. Topped with a light citrus white wine caper sauce.

VEAL SALTIMBOCCA - pan fried, lightly dusted 5-6 oz milk fed veal cutlet. Topped with fresh sage & prosciutto. Finished with an herb demi-glaze.

MAIN ENTRÉE VEGAN, VEGETARIAN, & GLUTEN-FREE

BUTTERNUT SQUASH RISOTTO (V + GF) - oven roasted, half butternut squash filled with a vegetable risotto. Topped with a vegetable bundle & a balsamic drizzle.

CLASSIC MUSHROOM RISOTTO (V + GF) - arborio rice with a medley of mushrooms simmered in a light vegetable stock. Topped with a drizzle of olive oil.

GRILLED PORTOBELLO MUSHROOM - portobello mushroom stuffed with arborio rice & goat cheese. Topped with a balsamic glaze. *(Can be vegan without goat cheese).*

TERIYAKI VEGETABLE STIR FRY (V + GF) - stir-fried broccoli, carrots, red peppers, yellow peppers, & kale on a bed of rice.

EGGPLANT OR ZUCCHINI PARMIGIANA - eggplant or zucchini cooked in a parmesan crust, layered between our Roma tomato sauce. Oven baked to perfection.

VEGETABLE

ASPARAGUS, SLICED RED & YELLOW PEPPERS WRAPPED WITH CARROT
MAPLE GLAZED CARROTS

YELLOW & GREEN ZUCCHINI WITH SWEET PEPPERS AND RED ONIONS

HONEY-GLAZED BRUSSELS SPROUTS WITH BACON

GREEN BEANS ALMONDINE

POTATO

HERB & OLIVE OIL ROASTED POTATOES

MINI RED ROASTED POTATOES

RUSTIC GARLIC MASHED POTATOES

DAUPHINOISE POTATO

Please choose one of the following combinations:
PASTA & SALAD or PASTA & SOUP or SOUP & SALAD

PASTA - customize your pasta dish.

NOODLE OPTIONS

GEMELLI, PENNE RIGATE, RIGATONI, FUSILLI, or CAVATELLI

SAUCE OPTIONS

ROMA TOMATO, ROSÉ, ARRABBIATA, PESTO CREAM, ALFREDO, or
GARLIC & OIL

SALAD

SIGNATURE HOUSE SALAD - cucumber wrapped salad. Topped with onions, tomatoes, & our signature house dressing.

CAESAR SALAD - large cut romaine lettuce topped with croutons, crisp bacon, and Caesar dressing.

CAPRESE SALAD - Alternating slices of Roma tomatoes & bocconcini cheese. Topped with spring mix & balsamic glaze.

SOUP

ITALIAN WEDDING SOUP

CREAM OF MUSHROOM

MINISTRONE

CREAM OF BROCCOLI

BUTTERNUT SQUASH

CREAM OF ASPARAGUS

DESSERT - CHOOSE ONE

TIRAMISU - light vanilla sponge cake with espresso syrup, mascarpone cream, & lady fingers. Topped with dusted cocoa powder & chocolate shavings.

STRAWBERRY SHORTCAKE - light and airy layers of vanilla sponge cake between alternating layers of fresh vanilla Chantilly cream & fresh diced strawberries.

NEW YORK STYLE CHEESECAKE - buttery graham cracker crust, baked with extra creamy cheesecake with a subtle tartness.

- CHOCOLATE FUDGE CAKE** - moist chocolate cake between layers of whipped chocolate fudge. Topped with a Belgian chocolate ganache.
- RED VELVET CAKE** - a decadent layer of moist red velvet cake baked to perfection.
- CARROT CAKE** - sweet & moist spiced carrot cake layers with cream cheese frosting.
- ROACKY ROAD BROWNIE** - delicious fudge brownie topped with a gooey mixture of marshmallows, chocolate coins, Oreo cookies, & caramel drizzle.

UPGRADED

menu options

PLATTERS

Charged per table

ANTIPASTO PLATTER.....	\$39.95
CHILLED SEAFOOD SALAD.....	\$45.95
SEAFOOD PLATTER.....	Market Price
CARVED AAA BEEF.....	\$31.95
AMICI'S MEATBALLS & SAUSAGE.....	\$29.95
CAPRESE PLATTER.....	\$24.95

MARKET PRICE MAIN ENTRÉE

PRIME RIB	BEEF TENDERLOIN
VEAL CHOP	BEEF TENDERLOIN SURF & TURF
NEW YORK STRIPLOIN	

ANTIPASTO BUFFET + \$32.95 per person

- SEAFOOD STATION
- CURED MEATS & CHEESE
- GRILLED & MARINATED VEGETABLES
- BREADS, DIPS, & SPREADS

PASTA UPGRADES

HOMEMADE MEATBALLS (2)

+ \$3.00 per person

CHEESE RAVIOLI OR TORTELLINI TOPPED WITH ROMA TOMATO SAUCE

+ \$2.50 per person

MEAT RAVIOLI OR TORTELLINI TOPPED WITH ROMA TOMATO SAUCE

+ \$2.50 per person

GNOCCI SERVED WITH ROMA TOMATO OR PESTO CREAM SAUCE

+ \$3.00 per person

ANTIPASTO BUFFET

Mediterranean Seafood Salad

Shrimp Cocktail Shooters

Mussels Marinara

Amici's Italian Style Meat & Gourmet Cheese Board

Caprese Skewers

Caesar Salad

Mediterranean Bean Salad

Grilled Vegetable Platter

Arancini

Dips and spreads

Chipotle Cheddar Bacon Angus Sliders

This would be displayed buffet style

(location to be determined by the event)

Price with the seafood is \$35.95 per person

MIDNIGHT BUFFET UPGRADES

prices ranges based on guests numbers and quantities

Poutine Bar

Chicken Wings

Chicken Fingers

BBQ Mini Meatballs

Mini Pierogies

Chicken Nuggets

McDonald Cheeseburgers