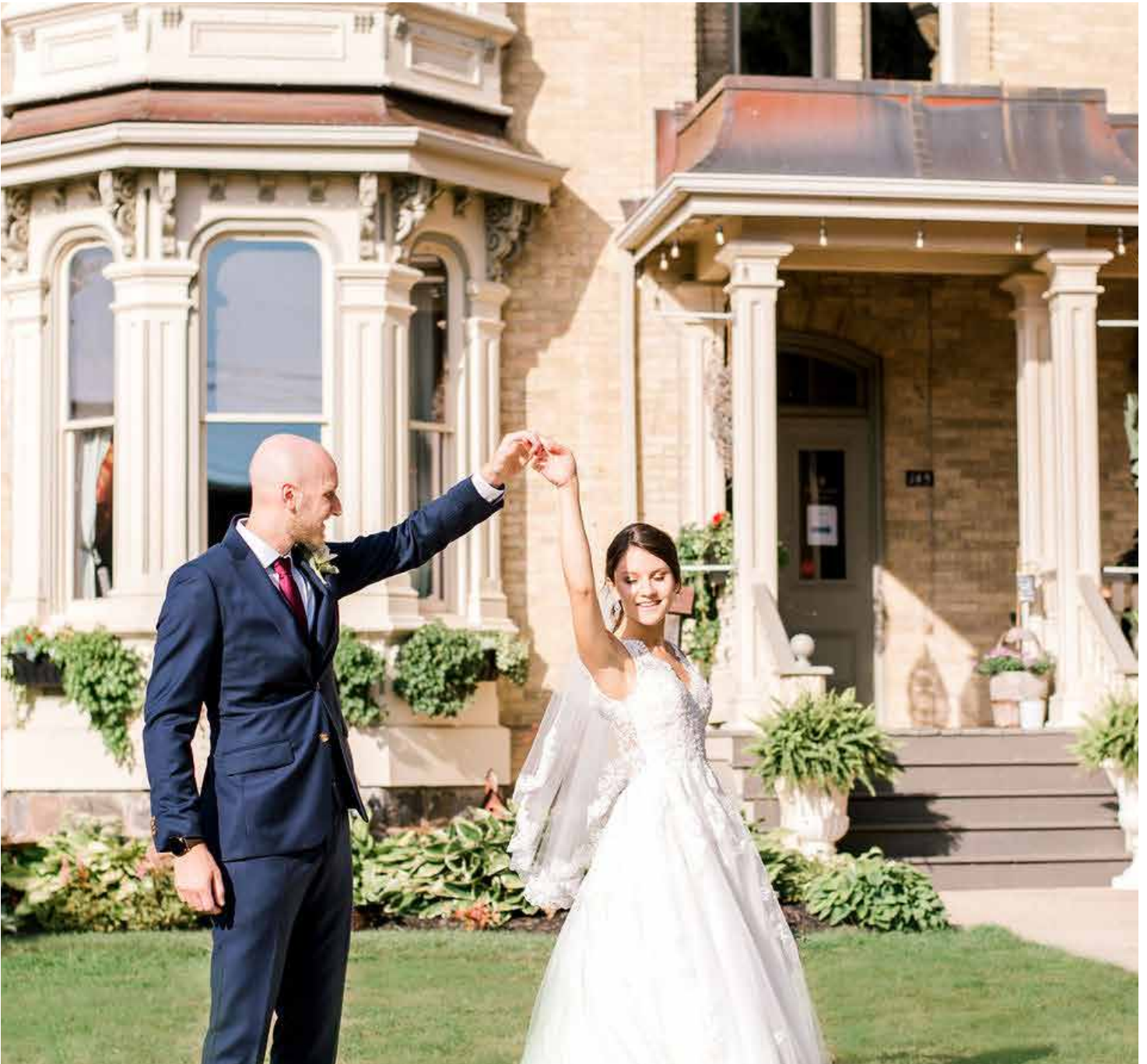




Wedding Packages





Puddicombe House
Restaurant | Special Events | Spa & Salon | Inn

Congratulations! You are Engaged.

We are honoured that you are considering Puddicombe House as part of your special day. You want your wedding day to be special and we have assembled an experienced team to make it happen.

Executive Chef Jamie Monk and General Manager Nick Cressman and their staff have years of experience in delivering a culinary event to your specifications. The meal can be a gourmet masterpiece or a simple cocktail reception. We can provide suggestions and guidance but ultimately the event is yours. Bring us your ideas and Nick and Jamie **will make it happen.**

The Puddicombe House Grand Hall was built in 2016. The upscale hall features multiple lighting options and can be sized to fit your guest list. There is staging available at no additional charge. Upscale chairs and linens

are all part of the experience. No chair covers are required and decorating can be as extravagant or as minimal as you wish.

Ceremony options include the nearby Kirtpatrick River Park which is a two-minute walk from Puddicombe House. The Event Centre is also available for your ceremony and a River Park backup plan in the event of inclement weather. Puddicombe House will look after all the details of the Park Ceremony including set-up and tear down. The River Park and the Puddicombe House Grounds offer numerous memorable photo options for your special day.

Nick Cressman,

General Manager
nick@puddicombehouse.com

History of Puddicombe House

Step deep into Ontario history.

Built in 1868, in the elegant Italianate architectural style, it first served as the home of Samuel Merner, a prominent New Hamburg businessman and politician. Merner spared no expense in construction or decorative details of his grand house. Located on Peel Street in the central downtown of the town, the exterior boasted characteristic Italianate gables, gracious porches and heavily ornamented windows.

In 2004, the Cressman family of New Hamburg purchased Puddicombe House. Extensive renovations were completed and the house now features a restaurant, inn, spa and hair salon. Preserving and honouring Puddicombe's **architectural and historical history** was paramount in the Cressman plans.



The New Year of 2016 saw the opening of the Puddicombe Grand Hall. Located to the rear of Puddicombe House, the Hall is architecturally-designed to complement the original building. Puddicombe Grand Hall welcomes weddings and other celebrations for **up to 250 guests**.



**BOOK YOUR STAY
WITH US**

On-site Facilities: **Spa & Salon and Inn**

No need to be running around on your special day.

Puddicombe House has an on-site spa and hair salon. No need to be running around on your special day. Spa Manger, Amber Kroetsch and her staff can look after all your hair and make-up needs for your special day. Manicure and Pedicures also available.

Puddicombe House has eight overnight luxurious guest rooms that are available to your guests. Six overnight rooms are located in the main house and two luxury

cottage rooms are located directly beside.

In addition to the king beds, these two rooms have pull out sofa beds to accommodate families. All rooms have ensuite bathrooms to continue the theme of Puddicombe luxury.

Rooms are air-conditioned and are equipped with flat screen television and wi-fi. Most feature a gas fireplace. A hearty breakfast is included with your overnight stay.

On-site Spa & Salon

Step into the world of rest, relaxation and renewal at the Puddicombe House Spa and Hair Salon.

Learn more:

puddicombehouse.com/spa-saloon



Rooms

Historic indulgence with the comforts of a modern home.

Learn more:

puddicombehouse.com/book-a-room



PRICING

Wedding Packages

Executive Chef Jamie Monk and General Manager Nick Cressman and their staff have years of experience in delivering a culinary event to your specifications.



1. Winter Wonderland

(January through March and Sundays excluding long weekends)

\$67 per person

Menus Subject To Change Based On Seasonal Availability Taxes (13%) and Gratuity (15%) are additional

Coctails

A Selection of Seasonal Hot and Cold Canapés

Appetizers

(select one of the following)

Leek and Potato with Mountain Oak Gouda Cheese

Roasted Butternut Squash with Apple and Chives

Roasted Tomato with Sweet Fennel

Berry Gazpacho

Mixed greens with fresh fruit, goat cheese, house made balsamic

Caprese Salad with vine ripe tomatoes, buffalo mozzarella,

fresh basil and balsamic vinaigrette

Classic Caesar Salad

Mains

(select one of the following select 2 for extra \$5)

Chicken Coq au Vin, with a mushroom and bacon sauce

Braised Beef Short Ribs with a mederia peppercorn au jus

"AAA" Striploin upgrade add \$10/pp

Oven baked salmon filet topped with creamy dill and a white wine sauce Vegetarian and Vegan Option Available

Dessert

(select one of the following)

Cheesecake

Tiramisu

Blueberry custard tart

Chocolate bomb

Late Night

Presentation of your wedding Cake

Coffee and Tea



2. The Wilmot

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\$81 per person

*Menus Subject To Change
Based On Seasonal
Availability Taxes (13%) and
Gratuity (15%) are additional*

Coctails

A Selection of Seasonal Hot and Cold Canapés

Appetizers

(select one of the following)

Leek and Potato with Mountain Oak Gouda Cheese

Roasted Butternut Squash with Apple and Chives

Roasted Tomato with Sweet Fennel

Berry Gazpacho

Mixed greens with cherry tomatoes and red onion served in a cucumber ribbon

Caprese Salad with vine ripe tomatoes, buffalo mozzarella,

fresh basil and balsamic vinaigrette

Classic Caesar Salad

Mains

*(select one of the following
select 2 for extra \$5)*

Chicken Coq au Vin, with a mushroom and bacon sauce

Braised Beef Short Ribs with a mederia peppercorn au jus

“AAA” Striploin Steak served Medium Rare

Oven baked salmon filet topped with creamy dill and a white wine sauce Vegetarian and Vegan Option Available

Dessert

(select one of the following)

Cheesecake

Tiramisu

Blueberry custard tart

Chocolate bomb

Late Night

Presentation of your wedding Cake

A Choice of 2 Late Night Tables

Coffee and Tea





3. The Senator

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\$81 per person

*Menus Subject To Change
Based On Seasonal
Availability Taxes (13%) and
Gratuity (15%) are additional*

Coctails

A Selection of Seasonal Hot and Cold Canapés

Appetizers

(select one of the following)

Leek and Potato with Mountain Oak Gouda Cheese

Roasted Butternut Squash with Apple and Chives

Roasted Tomato with Sweet Fennel

Berry Gazpacho

Mixed greens with cherry tomatoes and red onion served in a cucumber ribbon

Caprese Salad with vine ripe tomatoes, buffalo mozzarella,

fresh basil and balsamic vinaigrette

Classic Caesar Salad

Mains

(select two of the following)

Chicken Coq au Vin, with a mushroom and bacon sauce

Braised Beef Short Ribs with a mederia peppercorn au jus

“AAA” Striploin upgrade add \$10/pp

Oven baked salmon filet topped with creamy dill and a white wine sauce Vegetarian and Vegan Option Available

Dessert

(select one of the following)

Cheesecake

Tiramisu

Blueberry custard tart

Chocolate bomb

Late Night

Presentation of your wedding Cake

Coffee and Tea



Have a Wedding of Your Dreams at Puddicombe House

We'd love to hear more about your dream wedding! Email or call us the details of your wedding and we will get back to you promptly.

