



Wedding Packages





Congratulations! You are Engaged.

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

Executive Chef Jammie Monk and his staff have years of experience delivering custom culinary events. 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 your ideas to myself and Jammie to make your dream wedding a reality.

The Puddicombe House Grand Hall was built in 2016. The upscale hall features modern amenities, multiple lighting options and can be sized to fit your guest list.

We provide staging at no additional charge. Upscale chairs and linens are all part of the experience. In this elegant building, your decorating can be as extravagant or as minimal as you wish.

Ceremony options include the nearby Kirkpatrick River Park which is a two-minute walk from Puddicombe House. The Grand Hall is also available for your ceremony as a River Park backup plan in the event of inclement weather.

Puddicombe House will look after all of the details for the park ceremony including setup and tear down. The River Park and the Puddicombe House grounds offer numerous memorable photo options for your special day. We look forward to welcoming you soon at Puddicombe House!

*Nick Cressman,
General Manager
nick@puddicombehouse.com*

History of Puddicombe House

Step into Ontario history...

Built in 1868, in the elegant Italianate architectural style, Puddicombe House first served as the home of Samuel Merner, a prominent New Hamburg businessman and politician. Merner spared no expense in the construction or decorative details of his grand house. Located on Peel Street in central downtown, 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 the building's architectural and historical history was paramount in the Cressman plans.

Puddicombe House



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

Grand Hall



On-site Facilities: Spa, Salon & Inn

Everything you need, all in one place

Puddicombe House has an on-site spa and hair salon. No need to be running around on your special day. Spa manager, Amber Kroetsch, and her staff can look after all of your hair and make-up needs. Esthetician services are also available including manicures, pedicures and body treatments.

Puddicombe House has nine luxurious overnight guest rooms available to your guests. Six overnight rooms are located in the main house and three deluxe cottage rooms are located directly beside.

In addition to the king beds, two of these rooms have pull out sofa beds to accommodate families or large groups. The third cottage features two queen beds. Each cottage comes with its own kitchenette. Every room has an ensuite bathroom continuing the luxurious Puddicombe House experience.

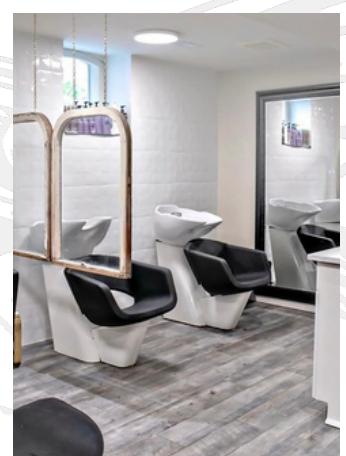
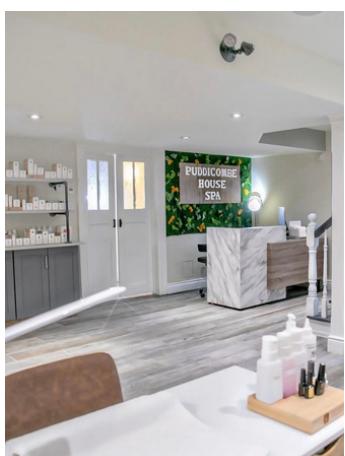
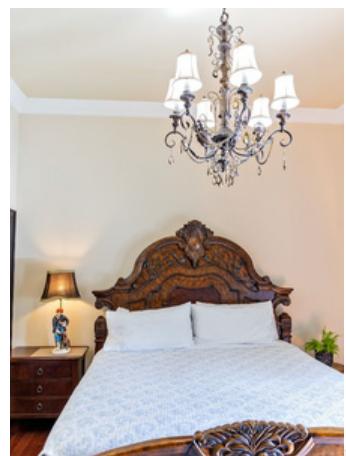
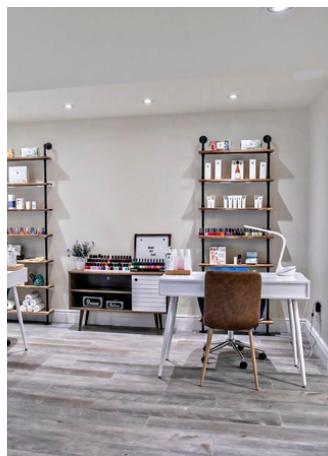
All rooms are air-conditioned and equipped with flat screen televisions and wi-fi. Most feature a gas fireplace. A homemade breakfast can also be added to your stay.

On-site Spa & Salon: Step into the world of rest, relaxation and rejuvenation at the Puddicombe House Spa and Hair Salon.

Learn more:
[puddicombehouse.com/
spa-salon](http://puddicombehouse.com/spa-salon)

Rooms: Historic indulgence with the comforts of a modern home.

Learn more:
[puddicombehouse.com/
book-a-room](http://puddicombehouse.com/book-a-room)



Wedding Additions

Add a unique touch to any package option

Do your groomsmen need a place to get ready?
Book a cottage on-site!
These Inn rooms provide plenty of space for them



Bridal Suite Mimosas

Mimosas provided in the bridal suite while getting ready in the morning. One bottle of prosecco & one pitcher of orange juice.

\$75

Harvest Tables

Upgrade to rectangular wooden harvest tables in the grand hall. Setup and teardown included.

\$250 per table

Champagne Tower

Champagne tower with 30 glasses. At the beginning of cocktail hour or post-dinner. Poured by couple or coordinator.

\$300

2nd Food Option

An additional food option to be added to any course. Guests may choose which option when they RSVP.

\$5 per person

Prosecco At Bar

Add some bubbly to your bar offering! Either just for cocktail hour or all night.

\$60 per bottle

Sparklers Send-Off

Leave in style as your guests light the way with sparklers. Staff provided to light them.

\$250

Signature Cocktail

Cost is dependent on the ingredients needed.

Bathroom Baskets

Make sure your guests have everything they need.

\$150 for two baskets

Wedding Packages

January-April weekends (excluding long weekends)



1 • Winter Wonderland

3-Course Meal

\$105 per person

Menu is subject to change based on seasonal availability.

Open Bar

\$55 per person

Open bar from cocktail hour - 12:30am. Includes a selection of beers, mixed drinks and wine. Bar closes over dinner for wine service.

Hall Rental

Friday Nights \$1,500

Saturday Nights \$2,000

Indoor Ceremony \$600

Taxes (13%) and administration fee (15%) are additional.

Cocktail Hour

A selection of seasonal hors d'oeuvres to start

Appetizers

(select one of the following)

- Mixed greens with fresh fruit, candied walnuts, goat cheese, and apple butter vinaigrette
- Caprese salad with vine ripe tomatoes, arugula, marinated bocconcini, almonds, pesto and balsamic reduction
- Caesar salad with crisp romaine lettuce, sourdough crostini, grana padano cheese, double smoked bacon and housemade caesar dressing
- Caramelized leek and potato soup topped with brunoised herbed potatoes
- Tomato bisque topped with charred corn
- Roasted sweet potato bisque topped with crème fraîche and candied pecans

Entrées

(select one of the following)

All entrées are served with chef's seasonal vegetables and your choice of potato.

- French chicken supreme stuffed with brie and topped with pommery mustard jus, pico de gallo and crispy pancetta
- Braised beef short rib with a peppercorn demi glaze reduction and pickled red onion
- Blackened Atlantic salmon with crispy leeks and a white wine dill cream
- Vegetarian ricotta ravioli with vine ripe tomatoes, sweet peas and baby arugula tossed in blush vodka sauce then topped with shaved parmesan and chives

(Vegetarian and vegan options are available)

Desserts

(select one of the following)

- Tiramisu
- Coppa triple chocolate
- Crème catalana with candied pecans
- Lemon pistachio mascarpone
- Customized cheesecake
- Flourless vegan chocolate cake
- Pots de crème of your choosing

Late Night

- Presentation of your wedding cake
- Coffee and tea
- Late night food may be added for \$12 per person

Wedding Packages

Sunday-Thursday dates (excluding long weekends)

2. The 1868



3-Course Meal

\$105 per person

Menu is subject to change based on seasonal availability.

Open Bar

\$55 per person

Open bar from cocktail hour - 12:30am.

Includes a selection of beers, mixed drinks and wine. Bar closes over dinner for wine service.

Hall Rental

Midweek Nights \$1,000

Indoor Ceremony \$600

Outdoor Riverfront Ceremony \$1,400

Taxes (13%) and administration fee(15%) are additional.

Cocktail Hour

A selection of seasonal hors d'oeuvres to start

Appetizers

(select one of the following)

- Mixed greens with fresh fruit, candied walnuts, goat cheese, and apple butter vinaigrette
- Caprese salad with vine ripe tomatoes, arugula, marinated bocconcini, almonds, pesto and balsamic reduction
- Caesar salad with crisp romaine lettuce, sourdough crostini, grana padano cheese, double smoked bacon and housemade caesar dressing
- Caramelized leek and potato soup topped with brunoised herbed potatoes
- Tomato bisque topped with charred corn
- Roasted sweet potato bisque topped with crème fraîche and candied pecans

Entrées

(select one of the following)

All entrées are served with chef's seasonal vegetables and your choice of potato.

- French chicken supreme stuffed with brie and topped with pommery mustard jus, pico de gallo and crispy pancetta
- Braised beef short rib with a peppercorn demi glaze reduction and pickled red onion
- Blackened Atlantic salmon with crispy leeks and a white wine dill cream
- Vegetarian ricotta ravioli with vine ripe tomatoes, sweet peas and baby arugula tossed in blush vodka sauce then topped with shaved parmesan and chives

(Vegetarian and vegan options are available)

Desserts

(select one of the following)

- Tiramisu
- Coppa triple chocolate
- Crème catalana with candied pecans
- Lemon pistachio mascarpone
- Customized cheesecake
- Flourless vegan chocolate cake
- Pots de crème of your choosing

Late Night

- Presentation of your wedding cake
- Coffee and tea
- Late night food may be added for \$12 per person

Wedding Packages

Friday & Saturday dates

3. The Wilmot



3-Course Meal

\$120 per person

Menu is subject to change based on seasonal availability.

Open Bar

\$55 per person

Open bar from cocktail hour - 12:30am.

Includes a selection of beers, mixed drinks and wine. Bar closes over dinner for wine service.

Hall Rental

Friday Nights \$2,000

Saturday Nights \$3,500

Indoor Ceremony \$600

Outdoor Riverfront Ceremony \$1,400

Taxes (13%) and administration fee (15%) are additional.

Cocktail Hour

A selection of seasonal hors d'oeuvres to start

Appetizers

(select one of the following)

- Mixed greens with fresh fruit, candied walnuts, goat cheese, and apple butter vinaigrette
- Caprese salad with vine ripe tomatoes, arugula, marinated bocconcini, almonds, pesto and balsamic reduction
- Caesar salad with crisp romaine lettuce, sourdough crostini, grana padano cheese, double smoked bacon and housemade caesar dressing
- Caramelized leek and potato soup topped with brunoised herbed potatoes
- Tomato bisque topped with charred corn
- Roasted sweet potato bisque topped with crème fraîche and candied pecans

Entrées

(select one of the following)

All entrées are served with chef's seasonal vegetables and your choice of potato.

- French chicken supreme stuffed with brie and topped with pommery mustard jus, pico de gallo and crispy pancetta
- Braised beef short rib with a peppercorn demi glaze reduction and pickled red onion
- Blackened Atlantic salmon with crispy leeks and a white wine dill cream
- Vegetarian ricotta ravioli with vine ripe tomatoes, sweet peas and baby arugula tossed in blush vodka sauce then topped with shaved parmesan and chives

(Vegetarian and vegan options are available)

Desserts

(select one of the following)

- Tiramisu
- Coppa triple chocolate
- Crème catalana with candied pecans
- Lemon pistachio mascarpone
- Customized cheesecake
- Flourless vegan chocolate cake
- Pots de crème of your choosing

Late Night

- Presentation of your wedding cake
- Coffee and tea

Wedding Packages

Friday & Saturday dates (with upgrades)

4. The Senator



3-Course Meal + Late Night Food \$130 per person

Menu is subject to change based on seasonal availability.

Open Bar \$55 per person

Open bar from cocktail hour - 12:30am. Includes a selection of beers, mixed drinks and wine. Bar closes over dinner for wine service.

Hall Rental

Friday Nights \$2,000

Saturday Nights \$3,500

Indoor Ceremony \$600

Outdoor Riverfront Ceremony \$1,400

Taxes (13%) and administration fee (15%) are additional.

Cocktail Hour

A selection of seasonal hors d'oeuvres to start

Appetizers

(select one of the following)

- Mixed greens with fresh fruit, candied walnuts, goat cheese, and apple butter vinaigrette
- Caprese salad with vine ripe tomatoes, arugula, marinated bocconcini, almonds, pesto and balsamic reduction
- Caesar salad with crisp romaine lettuce, sourdough crostini, grana padano cheese, double smoked bacon and housemade caesar dressing
- Caramelized leek and potato soup topped with brunoised herbed potatoes
- Tomato bisque topped with charred corn
- Roasted sweet potato bisque topped with crème fraîche and candied pecans

Entrées

(select two of the following)

All entrées are served with chef's seasonal vegetables and your choice of potato.

- French chicken supreme stuffed with brie and topped with pommery mustard jus, pico de gallo and crispy pancetta
- Braised beef short rib with a peppercorn demi glaze reduction and pickled red onion
- Blackened Atlantic salmon with crispy leeks and a white wine dill cream

- Vegetarian ricotta ravioli with vine ripe tomatoes, sweet peas and baby arugula tossed in blush vodka sauce then topped with shaved parmesan and chives

(Vegetarian and vegan options are available)

Desserts

(select one of the following)

- Tiramisu
- Coppa triple chocolate
- Crème catalana with candied pecans
- Lemon pistachio mascarpone
- Customized cheesecake
- Flourless vegan chocolate cake
- Pots de crème of your choosing

Late Night

- Presentation of your wedding cake
- Coffee and tea
- Two late night food selections included



Have the Wedding of Your Dreams at Puddicombe House

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

