The Donald Gordon Conference Centre

This historic property is the ideal setting for an intimate celebration

The Donald Gordon Conference Centre at Queen’s University is committed to helping you create a special and memorable day!

P: 613-533-2221 | www.donaldgordoncentre.com
Gold Wedding Package
4 passed canapes – 2 cold and 2 hot
Three course dinner
Tables side wine service (2 glass pour)
Served dinner
Complimentary cake cutting station
Menu tasting for 4 guests
$99.00 per person

Platinum Wedding Package
6 passed canapes – 3 cold and 3 hot
International cheese station with fresh fruits and charcuteries
4 course dinner
Tables side wine service (2 glass pour)
White glove served dinner
Sparkling toast
Complimentary cake cutting station
Menu tasting for 4 guests
Choice of Late night snack station
$119.00 per person

<table>
<thead>
<tr>
<th>Complimentary venue rental</th>
<th>Use of the grounds for photos</th>
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<tbody>
<tr>
<td>Easel for seating chart</td>
<td>Microphone and podium</td>
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<td>White linens and skirting</td>
<td>Tasting for Bride and Groom</td>
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<tr>
<td>Preferred guest room rates for overnight guests</td>
<td>No gratuities charged</td>
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<td>Stocked deluxe bar with tender</td>
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Reception Options

**Passed Cold Canapes**
Cured Prosciutto, wild blueberry and chevre crostini
Charred ahi tuna with Niagara peach relish
Seared shrimp with roasted bacon garlic relish
Gingered kaffir lime crab with garlic aioli
Sesame infused vegetable rice rolls with hoisin dip
Mushroom and feta crostini with tomato concasee
Pesto bocconcini with vine grape tomatoes and balsamic glaze
California sushi rolls with pickled ginger and sauce
Peking duck with water chestnut and orange chili sauce

**Passed Hot Canapes**
Vanilla seared scallop with spaghetti squash and red pepper shards
Cocoa braised short rib with parsnip puree
Crusted herb lamb lollypop with charred tomato chili sauce
Sesame chicken skewer with coriander peanut sauce
Roasted vegetable wonton with Wilton chevre cheese
Beef yakitori with garlic dipping sauce and toasted sesames
Tandoori shrimp brochette with minted yogurt sauce
Smoked salmon antijitos with Louisiana remoulade sauce
Braised pork belly with honeycomb and savory shortbread
Artisan Salads

Organic Greens
Caramelized apples, craisins, spiced walnuts, crumbled chevre cheese and a Cumin scented lemon vinaigrette

Baby Romaine Caesar
Baby green and red romaine with crispy hearts, asiago crouton, smoked bacon, shaved Padano and homemade garlic dressing

The Crown
Assorted organic greens wrapped in cucumber ribbon with vegetable brunoises, vine grape tomatoes, Stilton cheese and poached pear with blueberry vinaigrette

Eastern Influence
Chinese greens with baby bok choy shoots, red onion, mini corn, julienne vegetables, edamame, Napa, toasted sesames and a roasted garlic ginger dressing

Homemade Soups

The Old Chap
Creamed broccoli crown soup with cream and flatbread crisp

Thai Coconut
A blend of coconut, noodles, garlic and coriander finished with a Chinese potsticker

The Coast
Peaches and cream corn with Matane shrimp bisque and a crispy lobster won ton

The Forager
White crest Ontario mushroom Soup with fresh tarragon and porcini dust

Comfort Zone
Roasted butternut squash with crème fraiche nappe
Entrees
A choice of two entrees is available if the pre-count is given to the hotel 7 business days prior to the wedding day. A Vegetarian option is available as a third choice at no additional cost.

Ala Greque
Marinated garlic and herb supreme of chicken with baby spinach, feta and tomato concasse on a pool of sweet compari tomato coulis

The Black Angus Striploin
Carved slow roasted salt crusted Black Angus striploin with a Portobello mushroom demi sauce

Stuffed Sole
Mushroom asiago and garlic stuffed filet of sole finished with a sauce bérarnaise

Almond Salmon
Fresh salmon filet baked with an almond lemon crust. Finished with a rosemary mustard sauce

Prosciutto Chicken
Boneless chicken breast supreme wrapped in cured prosciutto, finished with a Bermuda onion balsamic sauce

Desserts
Seasonal Cream Brulee
A homemade custard classic geared to the season with a burnt sugar crust

Chocolate Crackle Cheesecake
New York style cheesecake covered in a hard chocolate shell with fresh cream and berries

Strawberry Shortcake Martini
Moist angel cake finished with fresh cream, berries and strawberry sauce

Double Chocolate Pyramid
Decadent chocolate cake with ganache filling, cocoa, fresh cream and caramel drizzle

Caramel Crunch
A crunchy pecan meringue with buttery caramel and fresh cream

Apple Sugar Tart
Seasonal apple with a brown sugar shor: crust, fresh cream and sweet tuille for garnish
Accompaniments (upgrade your entrée selection for an additional $5 per person)

**Entrée upgrade**

**Beef Filet**
Tender 28 day aged beef tenderloin, cooked on the grill and finished with style

**Prime Rib Roast**
Slow roasted prime rib of beef served with Yorkshire pudding, horseradish and sauce au jus

**Cornish Hen**
Tender herb roasted butter Cornish hen finished with a chardonnay pan jus

**Rainbow Mille Feuille**
Buttery rainbow trout filets, towered with a mushroom and asparagus puree core. Finished with lemon beurre Blanc

**Vegetarian Options**

**Strudel**
Roasted vegetables encased in a buttery puff pastry weave with roasted red pepper sauce

**Veggie terrine**
Thinly sliced layers of seasonal vegetables finished with a tomato mushroom ragout

**Portotouille**
A grilled Portobello mushroom topped with herbed ratatouille with tofu and parsnip puree

**Starches**
Wild rice with herbs — Roasted fingerling potatoes — Smashed potatoes — Lyonnaise potatoes — Lemon wedge potatoes — Duchess potatoes — Potato pave — Baked quinoa — Baked rice pilaf

To book an appointment for a site visit, contact our Senior Event Sales Coordinator

Stephanie Fischkohl | P: 613-533-2221 | E: fisch@queensu.ca