BAN RIGH HALL
WEDDING PACKAGE

Reception
Passes Canapes – 4 per guest (2 Hot and 2 Cold)

3 Course Dinner
Appetizer
Entrée
Dessert

Dinner Wine Service
House Wine-2 glasses per person served

Late Night Buffet
Wedding Cake cut and placed on a buffet, served with Coffee and Tea

$99.00 per person plus HST

Package inclusions
Complimentary hall & outdoor terrace rental
Dedicated Event Services Coordinator
Easel for seating chart
Podium
White linens
Use of the private Tower Lounge room*
Tasting for Bride and Groom
Selection of standard hall setups
Customized menus based on our Wedding Menu
No gratuities charged
Preferred guest room rates for overnight guests
One complimentary premium accommodation unit

Please Contact
Cassandra Hall - Special Events Coordinator
Queen’s Event Services
75 Bader Lane, Kingston, ON K7L 3N8
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Cold Hors D’oeuvres (Choose 2)
Smoked Salmon Canapés
Thai Chicken Salad – in cucumber cups
Pecan and Goat Cheese Marbles
Goat Cheese Crostini – with rosemary and honey
Cucumber Cups – with feta, red onion and black olives
Spicy Lemon Fennel Shrimp – with black olives and feta tapenade
Edamame Hummus Crostini
Bourbon Chicken Liver Pate
Pancetta Crisps – with goat cheese and pear
Rice Paper Vegetable Rolls (Imperial Rolls)

Hot Hors D’oeuvres (Choose 2)
Walnut, and Pear Crostini
Mushroom Caps – filled with artichoke and asago
Coconut Shrimp – with Thai sauce
Mini Lamb Brochettes – with a dijon glaze
Tandoori Chicken Satays
Mushroom and Leek Pastries
Tiny Vegetable Samosas – with raita
Spicy Thai Salmon Cake – with cilantro lemongrass aioli
Jalapeno Goat Cheese Hush Puppies
Brie and Cranberry Puffs

3 Course Menu Dinner
(All Dinners served with Fresh Bread and Butter, Water Service, Freshly Brewed Coffee and Select Tea)

Soup or Salad (Choose 1)
Baby Spinach Salad with mandarin oranges, toasted almonds, red onions and poppy seed dressing
Mixed Green Salad with tarragon vinaigrette
Mixed Field Green with cherry tomatoes, carrots and red onions with a balsamic vinaigrette
Boston bibb salad with champagne vinaigrette

Entree (Choose 1)
Grilled Spice-Rubbed Chicken Breast Served with lemon shallot sauce accompanied with bell pepper rice pilaf, fresh snap peas and carrots
Chicken Breast Stuffed with Spinach And Feta Finished with a sun-dried tomato cream sauce accompanied with chef's seasonal vegetables and herbed brown rice
Chicken Supreme with Fontina, Artichoke and Sundried Tomato with a Smoked Tomato Coulis Served with a golden rice pilaf and sautéed zucchini and yellow squash
Maple Mustard Grilled Atlantic Salmon With fresh green beans and steamed baby potatoes
Roasted Wild Salmon With lemon and oregano served with a red pepper and corn relish with a brown rice pilaf and roasted asparagus

Dessert (Choose 1)
Chocolate Marquise – served with fresh berries
Dark Chocolate Towers – filled with white chocolate mousse – fruit coulis
Lemon Panna cotta-with blackberry coulis
Pumpkin Ginger Cheesecake
Truffle Royale Mousse torte

Herb Encrusted Beef Striploin With sauce forestiere. Served with mini Yorkshire pudding, whipped Yukon gold potatoes and roasted vegetables.
Pumpkin Seed Crusted Rack of Lamb Stuffed with Minted Feta Cheese Served with a blueberry demi-glaze accompanied with potato and leek latkes and green beans and tomatoes.
Grilled Beef Tenderloin with Roasted Garlic Sauce* Served with leek and tomato quinoa and a wild mushroom ragout
Wild Mushroom Strudel Served with pan wilted spinach, roasted carrots and shallots
Baked Acorn Squash Stuffed with barley ragout and roasted tomato coulis
Vegetable Napoleon With lentil ragout

*Beef Tenderloin, add $3.00 per person
Choice of two proteins are included

Late Night Buffet (Choose 1)
Poutine Bar
Sliders with Fries
Fresh Fruit Platters

Cash or Host bar services available.
General Information
Menu selection and all your requirements are requested 30 days in advance of your reception. Guaranteed numbers of guests attending must be received at least 14 business days prior to the function.

All food and beverage is subject to hst. (No gratuities are charged)

Payment-A 10% deposit is required upon confirmation of your reservation. 50% of the estimated cost of your reception is due 90 days prior. Final payment is due one week before your event. Any outstanding items not captured on final payment folio like host bar will be reconciled on a final balance invoice, post event.

Your Wedding cake should be delivered and set up on the day of your Wedding. Unfortunately, there is no onsite storage available. Please provide containers if you wish to take home any cake not served at your reception.

Queen’s Event Services will take all necessary care; however we cannot assume responsibilities for the loss or damage to property left in the Queen's facility prior, during or after your event.

For events with music (live or recorded) a SOCAN and Resound (Performing rights tariff) will apply.

Chair covers and upgraded linen package available at an additional cost.

Package requires a minimum of 100 guests

Wedding ceremony options are not included in the wedding package pricing but may be available upon request.

*Complimentary use of Tower Lounge is based on availability.