The Perfect Destination
This historic property is the ideal setting for an intimate celebration.

The Donald Gordon Conference Centre has stunning indoor and outdoor venues for your wedding day, including courtyard locations, bright reception spaces, and tastefully designed menus, along with onsite hotel rooms for you and your guests. Our culinary expertise, elegant spaces and hospitality ensure every moment of your special day will be memorable.

- Choose from indoor or outdoor spaces
- Historic and intimate locale
- Sophisticated menu design and dining experience
- Onsite hotel rooms for your guests
- Free parking

Wedding Package

- Pre-dinner reception including 4 passed hors d'oeuvres – 2 cold and 2 hot, international cheese station with fresh fruits and toast points, charcuterie board with assorted jams and relishes and an array of pickles, olives and dried fruit with homemade nuts
- Deluxe bar with tender
- Three course white glove served dinner*
- Tableside wine service
- Sparkling toast
- Complimentary cake cutting station
- Menu tasting for 4 guests
- Easel for seating chart
- White linens and skirting
- Preferred room rates for overnight guests
- Use of grounds for photos
- Microphone and podium
- No gratuities charged

$129 per guest
## Vegetarian Options

- **Vegetable Strudel** - Roasted vegetables encased in a buttery puff pastry weave with roasted red pepper sauce
- **Vegan Medallions** - Black bean vegetable medallions finished with braised mushrooms and red pepper coulis
- **Pasta Rolls** - Fresh pasta stuffed with ricotta, mushrooms, roasted peppers and fresh herbs. Finished with a braised tomato compote

## Accompaniments

- Roasted fingerling potatoes, smashed potatoes, lyonnaise potatoes, lemon wedge potatoes, duchess potatoes, potato pave, wild rice with herbs, ancient grains, baked rice pilaf

## Dessert

- **Seasonal Cream Brulee** - A homemade custard classic
- **Crackle Cheesecake** - A cheesecake covered in a chocolate shell
- **Strawberry Shortcake Martini** - With fresh cream and berries
- **Double Chocolate Pyramid** - Decadent chocolate cake
- **Chocolate Truffle** - A flourless chocolate soufflé cake
- **Triple Chocolate Mousse** - Multi-layered chocolate extravaganza

- **Slider Bar** - Array of pulled pork, grilled chicken, mini-burgers
- **Sushi & Shrimp** - Array of hand rolled sushi with hot and cold shrimp
- **Chocolate Fondue** - Assorted fruit, marshmallows, rice crispie balls
- **Sweet Table** - Assorted cupcakes, squares, cheese cakes, candies, nuts, cookies and chocolate strawberries

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### Cold Hors D’oeuvres (Choose 2)

- Cured Prosciutto, wild blueberry and chevre toast point
- Belgian endive and lobster Marie rose
- Tandoori shrimp with yogurt sauce
- Apple and chevre puff tarts
- Mushroom and feta crostini with tomato concasee
- Pesto focaccia with vine grape tomatoes and balsamic glaze
- California sushi rolls with pickled ginger and sauce
- Curried chicken crostini’s

### Salads

- **Organic Greens** - Caramelized apples, cranberries, spiced walnuts, crumbled cheese and a cumin scented lemon vinaigrette
- **Baby Romaine Caesar** - Artisan romaine hearts with asiago crouton, crispy pancetta, shaved padano and homemade garlic dressing
- **The Crown Salad** - Assorted organic greens wrapped in cucumber ribbon with vegetable brunoises, vine grape tomatoes, Gorgonzola cheese, candied pecans and berries

### Soups

- **Thai Chicken** - Pulled chicken, coconut milk, caramelized vegetables, fresh cream and a touch of cilantro
- **The Forager** - White crested Ontario mushroom soup with fresh tarragon and porcini dust
- **Comfort Zone** - Slow roasted sweet butternut squash finished with crème fraiche drizzle

### Hot Hors D’oeuvres (Choose 2)

- Vanilla seared scallop with spaghetti squash and red pepper shards
- Teriyaki beef skewers with sesame
- Mongolian pulled pork bouchées with bourbon sauce
- Sesame chicken skewer with coriander peanut sauce
- Vegetable samosas with sweet chili aioli
- Caramelized pear, double smoked bacon & brie on rye with garlic aioli
- Grilled Chilean Black Tiger Prawn skewers with coriander confetti
- Braised pork belly with honeycomb and savory shortbread

### Entree (Choose 2)

- **Top Sirloin** - Slow roasted Ontario Sirloin, cooked to medium and fork tender, finished with a herbed bordelaise sauce
- **Beef Filet** - Tender 28 day aged beef tenderloin, cooked on the grill and finished with cabernet pan jus (additional $5 per guest)
- **Prime Rib Roast** - Slow roasted prime rib of beef served with Yorkshire pudding, horseradish and sauce au jus (additional $5 per guest)
- **Fruits de Mer Chicken** - Panko crusted boneless chicken stuffed with lobster and seafood with a garlic mornay sauce (additional $5 per guest)

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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.

The Donald Gordon Conference Centre 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.

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

Donald Gordon Conference Centre venue fee $1500.00