DONALD GORDON HOTEL & CONFERENCE CENTRE
WEDDING PACKAGE

Please Contact:

Betty Ann Desharnais - Sales and Marketing Manager
613.533.2221 ext.3601 | bettyann.desharnais@queensu.ca

Julianna Harbec - Event Sales Coordinator
613.533.2221 ext.3620 | julianna.harbec@queensu.ca

Donald Gordon Hotel and Conference Centre
421 Union Street, Kingston ON, K7L 3N6

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

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

Wedding Package

- Historic and intimate setting
- Preferred room rates for overnight guests
- Complimentary parking
- Three course dinner
- Choice of one Chef food station
- Choice of three passed hors d’oeuvres
- Choice of one reception menu
- Champagne toast
- Two glasses of house wine per guest
- Easels and display tables
- White linens and skirting
- Microphone and podium
- Complimentary cake cutting station
- No gratuities charged

$115.00 +Tax, Per Guest
DONALD GORDON HOTEL & CONFERENCE CENTRE

WEDDING PACKAGE

RECEPTION MENU

(Choice of Three Hors D’oeuvres)

Mini crudités, vegetables and garlic aioli
Locally cured charcuterie with salamis, saucisson sec, prosciutto, wild game and buffalo, house made relishes and compotes
An array of international cheeses such as gorgonzola, oka, stilton, brie, camembert and aged cheddars
Antipasto platter of peppers, kalamata’s, gherkins, bocconcini, portobella’s, and onions
Chilled garlic black tiger shrimp with sauce royal

Hot Hors D’oeuvres

Beef yakitori with sesame seed
Duck confit crostini
Cocoa braised short rib bouche
Lobster arincini with garlic aioli
Wild mushroom croustades
Maple pulled chicken and herbs
Melted brie bumble berry crostini
Crab rangoon with sweet chili sauce
Roasted vegetable strudels
Chinese pot stickers
Tandoori drumettes

Cold Hors D’oeuvres

Chévre feta & tomato crostini
Smoked salmon & dilled cheese
Vegetable pakoras with yogurt dip
Smoked duck breast with blueberry
Candied salmon & pepper hummus
Glazed halibut with apricot chutney
Caramel apple, brie & arugula bites
Lemon lime crab filo tarts
Watermelon & chévre lollipops
Cucumber tiger shrimp bites
Antipasto pastries with balsamic

Vegetarian and Vegan options available upon request
DINNER MENU

(Choice of one)

Spinach & frisée salad with feta
tomato concasse, peppers &
herbed vinaigrette

Honey portobello stuffed chicken with asiago,
ancient grains & roasted vegetables

Triple chocolate mousse with fresh berry
compote & vanilla cream

Baby gem lettuce with arugula, garlic jumbo
prawn & gorgonzola, finished with sweet
citrus dressing

Porcini dusted beef tenderloin, dauphinoise
potatoes, roasted pearl onions & cabernet demi
sauce

Decadent flourless chocolate truffle torte with
sugar tuile, fresh cream cheese
drizzle & berries

Vegetarian and Vegan options available
upon request
DONALD GORDON HOTEL & CONFERENCE CENTRE
WEDDING PACKAGE

CHEF STATIONS
(Choice of One)

Hand Rolled Sushi Station
Includes live hand rolled sushi with shrimp, crab, vegetables, pickled ginger and sauces, plus mini Thai spring rolls & sautéed garlic shrimp.

Pomme De Terre Station
Includes french fries, baked potato halves, whipped potatoes & toppings such as bacon, pulled pork, curds, gravy, sour cream, shredded cheeses, green onions, nacho cheese sauce & caramelized onions.

Little Italy
Includes fusilli pasta, chicken, onions, bacon, mushrooms, artichokes, peppers, tomatoes, red & white sauces, warm pizza rolls & assorted cheeses.

Curried Temptations
Includes basmati rice, live sauté of tandoori shrimp and butter chicken, cucumber raita, cholay, mango chutney, naan bread & warm samosas.

South of the Border
Includes marinated beef and chicken with peppers, onions, salsa, guacamole, lettuce, tomatoes, refried beans, assorted cheeses, sour cream, tortilla chips with nacho cheese & both hard and soft tortillas.

Assorted Sliders
Grilled mini beef burgers, chicken & biscuits, pulled pork, roasted vegetable sides, coleslaw, hot peppers, bacon, assorted sauces, onions, cheeses, guacamole, garlic aioli, lettuce, tomatoes, pickles and assorted relishes.

S’mores Amore
Graham crackers, marshmallows, chocolate, mini cupcakes, assorted sweet squares, sides, chocolate sauce, caramel sauce, strawberry sauce and assorted sprinkles.

Poutine Bar
Includes french fries, poutine gravy, St Albert cheese curds, bacon, scallions, roasted peppers, caramelized onions, tomatoes, hot peppers and jalapeños. Served in french fry containers or bowls.

Vegetarian and Vegan options available upon request

WWW.DONALDGORDONCENTRE.COM
BEVERAGE MENU

<table>
<thead>
<tr>
<th>House Wine</th>
<th>$5.75</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium Wine</td>
<td>$8.50</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>$5.50</td>
</tr>
<tr>
<td>Premium Beer</td>
<td>$6.25</td>
</tr>
<tr>
<td>Local Craft Beer</td>
<td>$7.50</td>
</tr>
<tr>
<td>Draft Beer</td>
<td></td>
</tr>
<tr>
<td>12oz</td>
<td>$5.05</td>
</tr>
<tr>
<td>16oz</td>
<td>$6.73</td>
</tr>
<tr>
<td>19oz</td>
<td>$8.00</td>
</tr>
<tr>
<td>Coolers</td>
<td>$6.25</td>
</tr>
<tr>
<td>Liquor</td>
<td>$7.00</td>
</tr>
<tr>
<td>Premium Liquor</td>
<td>$7.75</td>
</tr>
<tr>
<td>Cocktail</td>
<td>$7.75</td>
</tr>
<tr>
<td>Signature Cocktail</td>
<td>$8.00</td>
</tr>
</tbody>
</table>

WINE BY THE BOTTLE

<table>
<thead>
<tr>
<th>House</th>
<th>$28.00</th>
</tr>
</thead>
<tbody>
<tr>
<td>Premium</td>
<td>$34.00</td>
</tr>
<tr>
<td>Sparkling</td>
<td>$38.00</td>
</tr>
</tbody>
</table>

*Prices are subject to change.

Bar usage includes a bartender fee of $150.00 + tax if group is under 25 people. Additional $150.00 + tax for two bar locations.
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)

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 on-site storage available. Please provide containers if you wish to take home any cake not served at your reception.

The Donald Gordon Hotel and 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.

50% off adult price for kids 6-12 years ($57.50 +Tax). Five years and under is complimentary.

Facility fee starts at $500.00 +Tax.