AGNES ETHERINGTON
ART CENTRE
WEDDING PACKAGE

Cocktail Reception
Passed 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
Choice of Late Night Menu Offering

$139.00 per person plus HST**

Package Inclusions
Complimentary Atrium rental
Dedicated Event Services Coordinator
Easel for seating chart
Podium with microphone & sound system
White linens
Bar set up fee
Menu tasting for the couple
Selection of standard venue setups
Customized menus based on our wedding menu
No gratuities charged

Please Contact
Brittany Maines - Special Events Coordinator
Queen’s Event Services
75 Bader Lane, Kingston, ON K7L 3N8
613.533.6000 ext. 77208  bm139@queensu.ca
AGNES ETHERINGTON
ART CENTRE
WEDDING PACKAGE

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

Dinner Menu
(served with fresh bread and butter, water service, freshly brewed coffee and select tea)

Soup or Salad (Choose One)

Kale Spinach Salad with avocado, mango and lemon shallot dressing topped with spiced walnuts and crumbled goat cheese
Kale Caesar Salad with baby kale, parmesan, bacon, garlic croutons and creamy Caesar dressing
Mixed Green Salad with roasted caramelized pears and honey shallot vinaigrette

Kale Spinach Salad with baby spinach, fresh strawberries and sweet maple vinaigrette topped with crumbled goat cheese
Spinach Salad with fresh mint, cantaloupe, avocado, red peppers and mint apple vinaigrette
Puree of Root Vegetables with chive cream soup
Cold Cucumber Soup with yogurt and dill

Green Salad with baby spinach, fresh strawberries and sweet maple vinaigrette topped with crumbled goat cheese
Spinach Salad with fresh mint, cantaloupe, avocado, red peppers and mint apple vinaigrette
Puree of Root Vegetables with chive cream soup
Cold Cucumber Soup with yogurt and dill

Entrees (Choose Two)

Mediterranean Salmon
Served with Roasted Potato with garlic, lemon, oregano and sautéed vegetables

Margarita Salmon
Served with Lime Cilantro Rice and baked parmesan tomato

Herb Roasted Chicken
Served with Sweet Potato wedges with rosemary and roasted beets with balsamic glaze

Spinach and Feta Stuffed Chicken
Served with Garlic smashed potatoes and grilled corn on the cob

Roasted Garlic Herb Crusted New York Striploin
Rich red wine demi-glace served with baked garlic parmesan potato wedges and roasted root vegetables

New York Striploin with Peppercorn Sauce
Served with potato gratin and roasted carrots

Beef Tenderloin Diane*
Served with Parisienne style potatoes and grilled lemon parmesan asparagus

Char Grilled Three-Herb Chimichurri Beef Tenderloin*
Topped with grilled citrus shrimp skewer served with chive mashed potatoes and grilled summer vegetables

* Beef Tenderloin upgrade is $6.00 per person

Vegetarian Option (Choose one)

Mushroom Strudel with roasted red pepper coulis served with grilled zucchini peppers

Corn Cake Stack with aged cheddar and baby arugula with a balsamic glaze (Gluten Free)

Dessert (Choose One)

Mini Dessert Duo - Lemon Panna Cotta & Chocolate Marquise with fresh berries
Citrus and Caramel Mousse Parfaits
Seasonal Berry Cheesecake
Chocolate Pear Tart
Triple-Chocolate Mousse Cake

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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.

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.

Upgraded chairs and linens are available at an additional cost.

Package requires a minimum of 60 guests, up to a maximum of 80.

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

Access to the on-site art gallery and Etherington House for may be added at an additional cost.

Helium filled balloons are permitted, provided they remain tethered at all times. In the event that balloons are released, additional fees will apply for their retrieval.

Music and sound must be kept below 85 decibels in volume to comply with workplace safety requirements. If sound is expected to exceed this limit, advance approval must be obtained from the Visitor Services Assistant and the client must provide adequate personal protective equipment for each Agnes staff person working at the event.

Smoke machines are not allowed; they may set off smoke detectors/sprinklers.

**Prices are subject to change