

THE DONALD GORDON HOTEL AND CONFERENCE CENTRE 2025 RECEPTION STYLE WEDDING PACKAGE



2025 RECEPTION STYLE WEDDING PACKAGE

**\$58.00 per person
plus, applicable tax and 15% gratuity**

PACKAGE INCLUSIONS

Food and Beverage Service

Passed canapés
Stationary display
Late night station

Venue Space

Dedicated Event Coordinator
Easel for seating chart
Portable sound system
Staffing, servers and bartenders
Host bar or cash bar options.
Preferred group accommodation rates

*Minimum 25 people
Maximum capacity 70 people for on-site ceremony*



RECEPTION MENU

(Choice of 3)

(approx. 2 pieces per person)

Hot Hors D'oeuvres

Mini Beef Wellingtons

Vegetable Samosas (Vegan)

Bacon Wrapped Dates

Wild Mushroom and Smoked Gouda (Veg)

Brie Crostini with Pear, Date and Cognac Chutney (Veg)

Open Faced Brisket Sliders with Crispy Onions

Prosciutto Wrapped Asparagus (GF)

Coconut Crusted Cauliflower Bites with Vegan Avocado Crema (Vegan/GF)

Cold Canapés

Lobster Phyllo Bouchées

Mini Lobster Rolls

Bruschetta and Avocado Croustades (Veg)

Smoke Salmon Pikelets

Baked Brie, Pear, and Pecan Bites (Veg)

Caprese Skewes (Veg/GF)

Crab and Garlic Naans

Watermelon Feta (GF, Veg)

Fresh Fruit Skewers (Vegan, GF)

Rice Paper Vegetable Rolls (Vegan, GF)

(GF: Gluten Free, Veg: Vegetarian)

Reception Stationary Display

International and Domestic Cheeses

Fresh Fruit and Berries

Seasonal Crudites with House Made Garlic Dip

Assorted Antipasto

Chocolate Dipped Strawberries

Assorted Mini Sweets

LATE NIGHT STATION

(Choice of 1)

Poutine Bar

(Live Action Chef Service for 1hr)

Includes French Fries, Poutine Gravy, St. Albert Cheese Curds, Bacon, Scallions, Roasted Peppers, Caramelized Onions, Tomatoes, Hot Peppers and Jalapenos.

Sliders with Fries

(maximum 2hrs displayed)

Grilled Mini Beef Burgers, Chicken & Biscuits, Pulled BBQ Jackfruit, Roasted Vegetables Sides, Coleslaw, Hot Peppers, Bacon, Assorted Sauces, Sliced Onions, Cheeses, Guacamole, Lettuce, Tomatoes, Pickles, and Assorted Relishes.

Pizza

(maximum 2hrs displayed)

Choice of 3

Pear and Goat Cheese, Pepperoni, All Dressed, Meat Lovers, Vegetarian
Vegan options available upon request



A LA CARTE ENHANCEMENTS

Coffee/Tea Station

Assortment of caffeinated and decaffeinated tea and coffee
\$2.75/person

Non-Alcoholic Punch

\$55.00 (quantities for 30 ppl)

Additional Canapes (1 Dozen)

\$36.00/dozen

Chef Selection Charcuterie Board with House Made Jams

\$13.75/person



VENUE

4 HRS

8 HRS

Coach House Pub

\$660.00
+tax

\$1320.00
+tax

Maximum 80 people
Reception style setup
Existing seating for 31 people

Portable audio available
1x wall mounted TV



John Deutsch Room

\$435.00
+tax

\$870.00
+tax

Maximum 42 people
Reception, or banquet setup
(5x round tables of 8ppl and
1 sweetheart table)

Portable audio available



Boardroom

\$435.00
+tax

\$870.00
+tax

Maximum 42 people
Reception, or banquet setup
(5x round tables of 8ppl and
1 sweetheart table)

Portable audio available



Room B

\$660.00
+tax

\$1320.00
+tax

Maximum 104ppl Banquet
setup (13x round tables of 8ppl)

1x built-in projector/screen,
audio, and mics



VENUE

4 HRS

8 HRS

Courtyard Ceremony

\$300.00
+tax

Maximum 70ppl. Outdoor chairs not included.

Portable audio available



Crush Area Ceremony

\$300.00
+tax

Indoor Ceremony 33-70ppl

Portable audio available



Boardroom Ceremony

\$300.00
+tax

Maximum 32ppl including wedding couple

Portable audio available



Piano Room Ceremony

\$300.00
+tax

Maximum 60ppl

Portable audio available

ADDITIONAL FEES

SOCAN/ReSound fee (music tariff)

10% Admin Fee on total final invoice

\$2.50+tax/person Cake cutting fee

\$51.00+tax and gratuities/person - Menu Tasting

\$140.00+tax - Furniture Storage Fee (applicable based on desired setup in the Coach House Pub)

Early setup - Facility Fee's (Based on booked venue space and desired timing)

GENERAL INFORMATION

1. The wedding cake should be delivered and set up on the day of your wedding. There is no onsite storage available. Please provide containers if you wish to take home any cake not served at your reception.
2. We do not provide outdoor ceremony chairs. Upgraded chairs can be rented through our preferred vendors.
3. Package requires a minimum of 25 guests, up to a maximum of 104 guests.
4. Smoke machines or open flame candles are not permitted. If you are using candles, please make sure the flame is enclosed (1 inch below the encasing). Confetti, sparkles, beads or sprinkles are not permitted.
5. Based on availability setup the evening prior can be arranged. Additional facility fees will apply.

Food and Beverage

All food and beverage must be provided by the hotel and consumed on the premises. Removal of any food and beverage, whether consumed or not, is not permitted.

All food and beverage is subject to HST and 15% gratuity.

All alcoholic beverages must be dispensed by the Centre

The Centre is fully licensed for the service of alcoholic beverages and operates in strict compliance with the Alcohol and Gaming Commission of Ontario and the Liquor Control Act of Ontario.

SOCAN and Re:Sound Music Licensing Fees

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the society of Composers, Authors and Music Publishers of Canada.

(SOCAN) and Re:Sound Music Licensing Company for your right to use music which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound. Fees are subject to change in accordance with governing laws.

Copyright Board Tariff No. 8 SOCAN EVENTS WITH DANCING

1-100 capacity \$41.13 plus tax

101-300 people \$59.17 plus tax

EVENTS WITHOUT DANCING

1-100 capacity \$20.56 plus tax

101-300 capacity \$29.56 plus tax

Copyright Board Tariff No. 5 RE:SOUND EVENTS WITH DANCING

1-100 capacity \$18.51 plus tax

101-300 capacity \$26.63 plus tax

EVENTS WITHOUT DANCING

1-100 capacity \$9.25 plus tax

101-300 capacity \$13.30 plus tax