

# THE DONALD GORDON HOTEL AND CONFERENCE CENTRE

## 2025 Wedding Package



**2025 WEDDING PACKAGE**  
**\$137.00/person**  
**plus applicable tax and 15% gratuity**

**PACKAGE INCLUSIONS**

**Food & Beverage Service**

Passed canapés  
3 course plated dinner service  
Coffee and tea service  
2 glasses of house wine per person  
Late night station  
White round floor-length table linen  
White linen napkins  
Elegant white tableware, silverware and glassware

**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*

*Maximum capacity for banquet dinner 104 people (13x round tables of 8ppl banquet)*



## RECEPTION MENU

(Choice of 3)

(approx. 2 pieces per person)

### Hot Canapés

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)*



## **DINNER MENU**

### **STARTER**

(Choice of 1)

#### **DGC Crown Salad**

Heritage Blend Lettuce wrapped in Cucumber with a Mixed Peppers and Red Onion, Heirloom Tomatoes and Smoked Gorgonzola Crumble (Veg)

#### **Roasted Beet and Goat Cheese Salad**

Frisée and Spring Mix Lettuce with Honey Glazed Oven Roasted Beets, Candied Pecans and Sweet Goat Cheese (Veg)

#### **Caesar Salad**

Crisp Romaine Lettuce Tossed in House Made Caesar Dressing and Topped with Crispy Pancetta and Grana Padano Cheese

#### **Roasted Butternut Squash Soup**

Roasted Squash Seasoned and Blended with House Made Vegetable Broth and a hint of Nutmeg, Topped with Creme Fraiche (Veg)

#### **Tomato Basil Parmesan Soup**

Roasted Tomatoes with Garlic, Blended with Fresh Basil, Cream, Grana Pandano Cheese, and Garnished with a Parmesan Crisp (Veg)



## **DINNER ENTRÉE**

(Choice of 2 meat and 1 veg/vegan)

### **Mediterranean Salmon**

Searched Salmon Served Over Pesto Cous-Cous with Peppers, Onions, Heirloom Tomatoes and Olives, Topped with a Sundried Tomato Cream Sauce

### **Wild Mushroom Stuffed Chicken Supreme**

Grilled Chicken Supreme with Wild Mushrooms and Sourdough Stuffing  
Served with Herbed Smashed Potatoes and Seasonal Vegetables

### **New York Striploin Steak**

Grilled New York Striploin Steak Cooked Medium Rare, Topped with Madeira Demi-Glace, Served with Smoked Cheddar and Chive Mashed Potatoes and Seasonal Vegetables

### **Slow Roasted Prime Rib**

(Minimum 25ppl)

Slow Roasted Black Angus Prime Rib Au Jus Served with Garlic Mashed Potatoes and Seasonal Vegetables

*Upgrade to Beef Tenderloin at market price*

### **Braised Beef Short Ribs**

Black Angus Braised Short Ribs Served with Rich Demi-Glace, Garlic Mashed Potatoes, and Seasonal Vegetables

## **VEGETARIAN / VEGAN ENTRÉES**

### **Grilled Vegetable Tower**

Roasted Vegetable Stack Topped with Fresh Herbs Served with Wild Rice and Seven-Bean Ragout (Vegan, GF)

### **Butternut Ravioli**

Butternut Squash Stuffed Ravioli Served in a House Made Cream Sauce with Sage and Roasted Garlic (Veg)

### **Mushroom Gnocchi**

Fresh Local Oyster, Chestnut, Lion's Mane Mushrooms from The Fungi Connection in a Roasted Garlic Sage Cream Sauce, and Grana Padano Parmesan Cheese (Veg)

## **DESSERT**

(Choice of 1)

New York Cheesecake  
Flourless Chocolate Torte  
Lemon Tart Paired with a Mousse Filled Chocolate Tulip  
Coffee and Tea Service Included  
Allergen-free desserts available upon request

## **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**

(Choice of 3 with maximum 2hrs displayed)

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

## **CHILDRENS MENU**

(Choice of 1 - Ages 4-12)

Homemade Chicken Fingers, Fries and Chocolate Pudding  
Cheeseburger, Fries and Chocolate Pudding



## **A LA CARTE ENHANCEMENTS**

### **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  
\$26.95/person



### **Evening Coffee/Tea Station**

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

### **Make it a 4 course Dinner**

\$10.00/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

	<b>VENUE</b>	<b>4 HRS</b>	<b>8 HRS</b>
	<p><b>Coach House Pub</b></p> <p>Maximum 80 people Reception style setup Existing seating for 31 people</p> <p>Portable audio available 1x wall mounted TV</p>	\$660.00 +tax	\$1320.00 +tax
	<p><b>John Deutsch Room</b></p> <p>Maximum 42 people Reception, or banquet setup (5x round tables of 8ppl and 1 sweetheart table)</p> <p>Portable audio available</p>	\$435.00 +tax	\$870.00 +tax
	<p><b>Boardroom</b></p> <p>Maximum 42 people Reception, or banquet setup (5x round tables of 8ppl and 1 sweetheart table)</p> <p>Portable audio available</p>	\$435.00 +tax	\$870.00 +tax
	<p><b>Room B</b></p> <p>Maximum 104ppl Banquet setup (13x round tables of 8ppl)</p> <p>1x built-in projector/screen, audio, and mics</p>	\$660.00 +tax	\$1320.00 +tax



	VENUE	4 HRS	8 HRS
	<p><b>Courtyard Ceremony</b></p> <p>Maximum 70ppl. Outdoor chairs not included.</p> <p>Portable audio available</p>	<p>\$300.00 +tax</p>	
	<p><b>Crush Area Ceremony</b></p> <p>Indoor Ceremony 33-70ppl</p> <p>Portable audio available</p>	<p>\$300.00 +tax</p>	
	<p><b>Boardroom Ceremony</b></p> <p>Maximum 32ppl including wedding couple</p> <p>Portable audio available</p>	<p>\$300.00 +tax</p>	
	<p><b>Piano Room Ceremony</b></p> <p>Maximum 60ppl</p> <p>Portable audio available</p>	<p>\$300.00 +tax</p>	

## **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