

2026

WEDDING PACKAGE



Queen's
UNIVERSITY

Donald Gordon Hotel
and Conference Centre

THE PACKAGE

Inclusions

\$145.00/person

Hors d'oeuvres (2 pieces per person)

Three course plated dinner service (starter, entree, dessert, coffee/tea service)

Two glasses of house wine per person circulated during dinner service

Late night food station

White table linens and napkins

Silverware, glassware, and white tableware

Easel for seating chart or welcome signs

Portable sound system (aux cable or Bluetooth)

Preferred group accommodation rates

Staffing including servers, bartenders and day of coordinator

Outdoor ceremony chairs not included



RECEPTION



SAVOUR THE MOMENT

HORS D'OEUVRES

(Choice of 4)
(2 pieces per person)

Hot

Mini Beef Wellingtons
Vegetable Samosas (Veg, 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
Stuffed Mushrooms (offered with a crab or a vegetable-based stuffing) (Veg)
Prosciutto Wrapped Asparagus

Cold

Lobster Phyllo Bouchées
Mini Lobster Rolls
Bruschetta and Avocado Croustades (Veg)
Smoked Salmon Pikelets
Caprese Skewers (Veg)
Crab and Garlic Naans
Watermelon Feta (GF, Veg)
Fresh Fruit Skewers (Vegan, GF)
Rice Paper Vegetable Rolls (Vegan, GF)

Additional hors d'oeuvres \$37.00/dozen
Up to a choice of 4 canapes maximum
(GF: Gluten Free, Veg: Vegetarian, Vegan)

LATE NIGHT STATIONS

(Choice of 1)

Poutine Station

French Fries, Poutine Gravy, St. Alberts Cheese Curds, Assortment of Toppings.

Sliders & Fries

Grilled Mini Beef Burgers, Chicken and Biscuits, Pulled BBQ Jackfruit, French Fries, and an Assortment of Toppings

Gourmet Pizza

16' Pizza

Pear and Goat Cheese, Pepperoni, All Dressed, Meat Lovers, Vegetarian



CUSTOMIZE

Package #1

\$27.00/person

Assorted Domestic Cheeses and Berries
Seasonal Crudités with Dip
Fresh Sliced Fruit with Yogurt Dip
Assorted Mini Sweets

Charcuterie Board

\$180.00

Quantities for 25ppl

Chef's Selection Charcuterie Board with House-made Jams

Cold Garlic Shrimp

\$45.00

Quantities for 25ppl

Assorted Mini Desserts

\$5.00/person

Assorted Cheese Board

\$12.00 /person

Seasonal Sliced Fruit

\$5.00/person

Seasonal Crudités

\$5.00/person

Coffee/Tea Station

\$68.00

Quantities for 25ppl

BANQUET



GATHER



Vegetarian



Gluten Free



Vegan

STARTER

(Choice of 1)

DGC Crown Salad



A refreshing blend of heritage lettuce wrapped in crisp cucumber, paired with sweet peppers, red onion, and juicy heirloom tomatoes. Topped with a generous crumble of smoked gorgonzola, adding a bold and delectable finish to this vibrant, refreshing salad.

Classic Caesar Salad

Crisp romaine lettuce tossed in our savoury house-made caesar dressing, topped with fresh Grana Padano cheese, crispy pancetta, and a hint of garlic. A classic favorite, elevated with our signature touch.

Roasted Beet & Goat Cheese



A delightful mix of spring greens, paired with oven roasted honey-glazed roasted beets for a touch of sweetness. Finished with crunchy candied pecans and creamy sweet goat cheese.

Tomato Basil Parmesan Soup



Slow-roasted tomatoes and garlic, blended with fresh basil, rich cream, and Grana Padano cheese for a velvety smooth texture. Finished with a crispy Parmesan garnish for a delightful contrast of flavours.

Roasted Butternut Squash Soup



Sweet roasted squash, seasoned and blended with our house-made vegetable broth and a hint of nutmeg, creating a warm, velvety base. Topped with crème fraîche for a rich, comforting finish.

ENTREE

Choice of 2 - 20-49ppl
Choice of 3 - 50-120ppl

Mediterranean Salmon

Served over a bed of vibrant pesto-infused couscous, accompanied by sautéed peppers, onions, heirloom tomatoes, and briny olives. Topped with sundried tomato cream sauce for a perfect balance of flavours.

Braised Beef Short Ribs

Tender Alberta black angus short ribs, slow braised to perfection and served with a delicious demi-glace. Accompanied by creamy garlic mashed potatoes and seasonal vegetables for a comforting, flavourful experience.

Slow Roasted Prime Rib

Perfectly slow-roasted black angus prime rib, served with demi-glace to enhance its natural flavours. Paired with creamy garlic mashed potatoes and seasonal vegetables for a classic, indulgent meal.

Wild Mushroom Stuffed Chicken

Grilled chicken supreme with savoury wild mushrooms and sourdough stuffing. Served with herbed smashed potatoes and seasonal vegetables for a hearty and flavorful dish.

Mushroom Gnocchi

Soft, pillowy gnocchi paired with pan-seared local mushrooms, enveloped in house-made spinach cream sauce. Topped with a generous sprinkle of Grana Padano cheese for a indulgent finish.

VEG

Grilled Vegetable Tower

A vibrant stack of roasted vegetables, topped with fresh herbs for a burst of flavour. Served alongside wild rice and a hearty seven-bean ragout for a satisfying, wholesome dish.

VEG

GF

V

DESSERT

Choice of 1

New York Cheesecake

VEG

A rich and creamy classic cheesecake set on a buttery graham cracker crust. Finished with a delicate drizzle of fruit compote and berries.

Flourless Chocolate Torte

GF

A decadent chocolate torte made without flour, that delivers an intense, luxurious chocolate experience. Finished with a dusting of cocoa powder and a hint of fruit coulis for a perfect balance of sweetness.

Lemon Tart

VEG

A zesty lemon tart with a perfectly crisp crust, complimented by a mousse-filled chocolate tulip for a delightful contrast of flavours and textures. A sophisticated treat for the senses.

Plant-Based Cheesecake

VEG

GF

An indulgent cheesecake made by Daiya. Rich in flavour and perfectly balanced, this dessert is a delicious option for those with dietary restrictions.

V

Coffee/Tea Service

Freshly brewed coffee and a variety of teas. Included with banquet services.

ENHANCEMENTS

4-course upgrade

\$7.50

Elevate your dining experience with a 4-course menu.

Amuse-bouche

\$4.00

A selection of single, bite-sized creations expertly chosen by our Chef, served during your meal to tantalize your taste buds with a variety of flavours and textures

LITTLES

Ages 4-12

Chicken Tenders

\$17.50

Crispy fried chicken tenders, served with fries and a side of dipping sauce. Dessert is a smooth and creamy chocolate pudding, perfectly sweet and made just for little ones to enjoy as a delightful treat

Spaghetti & Plant Based Sausage

\$17.50

VEG

Spaghetti topped with a savoury plant-based sausage, lightly seasoned and served with a mild marinara sauce for a fun and tasty meal. Dessert is a smooth and creamy chocolate pudding.

DRINK



CHEERS

COCKTAILS

St. Lawrence Sunset

\$16.00

A refreshing blend of 1 oz Tequila and 1 oz Malibu rum, mixed with Sprite and orange juice, finished with a hint of grenadine for a touch of sweetness. Served over ice and garnished with a slice of orange and a cherry for the perfect tropical escape in every sip.

1841 Old Fashioned

\$16.00

A smooth blend of 2 oz Forty Creek whiskey, simple syrup, and bitters, with a splash of water served over ice and garnished with a slice of orange. Classic and refreshing with a modern twist.

The Queen Bee

\$16.00

A smooth 2 oz rum, served over ice with a splash of water and fresh lemon juice, featuring local honey from Queen's University's urban apiary. Finished with a fragrant rosemary garnish for a unique, refreshing twist.

Coach House Caesar

\$16.00

A bold mix of 2 oz Smirnoff Vodka and Clamato juice, accented with Worcestershire sauce, Tabasco, and a rim of celery salt. Garnished with a tangy extreme bean and a wedge of lemon for the perfect balance of heat and flavor.

Roselawn Cosmo

\$16.00

A crisp and vibrant blend of 1.5 oz Smirnoff Vodka and .5 oz Cointreau, mixed with fresh lime and cranberry juice. Served with a lime garnish for a refreshing classic.

CRAFTY

Mackinnon Brothers Bath, ON

\$8.50

Red Fox Ale
Philomena Pilsner
Lunenberg Candian Fruit Beer
Crosscut Canadian Ale

Skeleton Park Kingston, ON

\$8.50

Amber 6.6 Ale
Bohemian Pilsner
Sol Juice IPA

BEER & COOLERS

Domestic

\$6.50

Bud Light
Alexander Keith's
Moosehead Cracked Canoe

Premium

\$7.25

Mill St. Organic
Stella Artois
Heineken
Guinness Pub Draught
Corona

Coolers & Ciders

\$8.50

Somersby Cider
Twisted Tea
Vizzy Seltzer

WINE

5oz Glass
\$38.00 House Bottle
\$47.00 Premium Bottle

Red

Peller Estate Cabernet Merlot	\$8.00
Phillippe de Rothschild Cabernet Sauvignon	\$10.00
Sandbanks Baco Noir	\$10.00
Jacobs Creek Shiraz	\$10.00

White

Peller Estate Pinot Grigio	\$8.00
Peller Estate Chardonnay	\$8.00
Phillippe de Rothschild Sauvignon Blanc	\$10.00

NON-ALCOHOLIC

Mocktails

\$6.50

Shirley Temple
Cran Spritz

County Bounty Artisanal Soda

\$4.00

Artisanal soda from Prince Edward County. Seasonal flavours

Classic Soda

\$2.50

0% Beer

\$5.00

Heineken .0% Alcohol Free Malt Beverage

SPIRITS

(1 oz)

Whiskey

Jameson	\$7.50
Jack Daniels	\$7.50

Scotch

Dewar's	\$6.50
Glenfiddich Single Malt	\$11.00

Rum

Malibu	\$7.50
Bacardi Superior	\$6.50
Bacardi Dark	\$7.50
Captain Morgan Spiced	\$7.50

Bourbon

Maker's Mark	\$11.00
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Vodka

Smirnoff	\$6.50
Grey Goose	\$11.00

Gin

Gordon's	\$6.50
Bombay Sapphire London Dry	\$7.50

Tequila

Sauze Silver	\$7.50
Jose Cuervo Gold	\$7.50

Rye

Forty Creek	\$6.50
Crown Royal	\$7.50

Other

Bailey's Irish Cream	\$7.50
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VENUE



UNIQUE
HISTORY
CHARM

VENUE

John Deutsch Room



Banquet/Reception \$640.00 (8hrs)

Maximum 42 people banquet setup
(5x round tables of 8ppl, and 1 sweetheart table)
Portable audio with wireless mic

Boardroom



Banquet/Reception \$640.00 (8hrs)

Maximum 42 people banquet setup (5x round tables of 8ppl, and 1 sweetheart table) Portable audio with wireless mic



Ceremony \$350.00

Maximum 32 people including wedding couple
Portable audio with wireless mic

VENUE

Coach House Pub & Patio



Reception \$1,320.00 (8hrs)

Maximum 80 people reception setup
existing seating for 30 people
One built-in projector and screen
Wall mounted TV
Portable audio with wireless microphone
Built-in bar
Access to exterior courtyard



Courtyard



Ceremony \$350.00

Maximum 70 people outdoor ceremony
Portable audio with wireless microphone
Outdoor ceremony chairs not included

VENUE

Room B



Banquet \$1,320.00 (8hrs)

Maximum 104 people banquet setup
(3x round tables of 8ppl)
Two built-in projectors and screen
Built-in audio with wireless microphones

Piano Room



Ceremony \$350.00

Maximum 70 people ceremony setup
Portable audio and wireless microphone

Crush Area



Ceremony \$350.00

Maximum 70 people ceremony setup
Portable audio and wireless microphone

EXTERNAL VENDORS

Q-Design

Decor and furniture rental
<http://qdesigncp.com>

Kingston Party Rental

Decor and furniture rental
<http://kingstonpartyrentals.com>

Unavia Vintage Rentals

Curated vintage rentals
<https://unaviavintage.com/>

Prairie Roots Floral

Floral Design
<https://www.prairierootsfloral.com/>

LSP Flower Studio

Floral Design
<https://www.lspdesigns.ca/>

Sage Flowers

Floral Design
<https://sageflowers.ca/>

Dolce Vita

Brenda Hamilton Officiants
<https://brendahamilton.ca/>

Uniquely Yours

David Vowles Officiants
<https://kingstonofficiant.com/>

Ceremonies Unlimited

Peter & Jennifer Norman Officiants
<http://www.ceremoniesunlimited.ca/>

Mildred & Co. Events

Wedding & Event Planner
<https://www.mildredandco.ca/>

Josh Sauer

Photography
<https://www.joshsauerphotography.com>

With Love & Wild

Photography
<https://www.withloveandwild.com/>

Janita O'hara

Documentary style wedding photography
<https://janitaohara.com/>

Limestone Trio

Professional string trio in Kingston, Ontario
<http://thelimestonetrio.ca/>

Chico & The Machine

Disc Jockey Service
<https://www.chicoandthemachine.com/>

Daisy Entertainment

Disc Jockey Service
<https://daisyentertainment.ca/>

Warrior Cakes

One-of-a-kind luxury wedding cakes
<https://warriorcakes.com/>

Films by Jinbon

Wedding videographer
<https://filmsbyjinbon.ca/about>

CC Weddings & Events

Wedding & Event Planner
<https://www.ccwe.ca/about/>

Bowties with Love

Wedding & Event Planner
<https://bowtiedwithlove.ca/welcome>

THE SMALL PRINT

Details

Minimum 25 people required for the wedding package and banquet service

Maximum 70 people for an on-site ceremony

Maximum 104 people for banquet service

All prices are subject to applicable taxes

All prices and specifications are subject to change based on product availability, market conditions, and other factors

Additional Fees

SOCAN/ReSound Fee (music tariff)

10% Admin Fee on total final invoice

\$2.50+tax/person Cake Cutting Fee (External wedding cake)

\$51.00+tax per person - Menu Tasting

\$140.00+tax - Furniture Storage Fee (if applicable)

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

Facility Fee's - \$150+tax per additional hour exceeding 8 hours

Food & 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.

External Wedding cakes are permitted. Subject to a cake-cutting fee.

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

In accordance with the Liquor License Act (LLA), The Centre is required to retain full control over the business conducted out of the licensed premises. This includes the purchase, sale and service of alcohol, as well as the collection of proceeds from the sale of alcohol.

SOCAN and Re:Sound

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.

WORKING WITH US

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. Chairs can be rented through our preferred vendors.
- 3.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.
4. Queen's University is a Smoke-Free campus. The policy prohibits vaping and smoking of any substance in any manner, and use of all tobacco products.

Payment

- 10% non-refundable deposit of the full estimated value of contract due with signed contract
- 50% of full estimated value of contract due 90 days prior to event
- 40% balance due within 30 days of invoice following the event

Any additional charges incurred are due within 30 days of invoice after which 2% interest will apply. If the event is booked within 90 days, 60% deposit is required, with the signed contract.

CELEBRATE





Queen's
UNIVERSITY

Donald Gordon Hotel and Conference Centre

421 Union St, Kingston Ontario

613-533-2221

dgadmin@queensu.ca

www.queensu.ca/donaldgordoncentre/