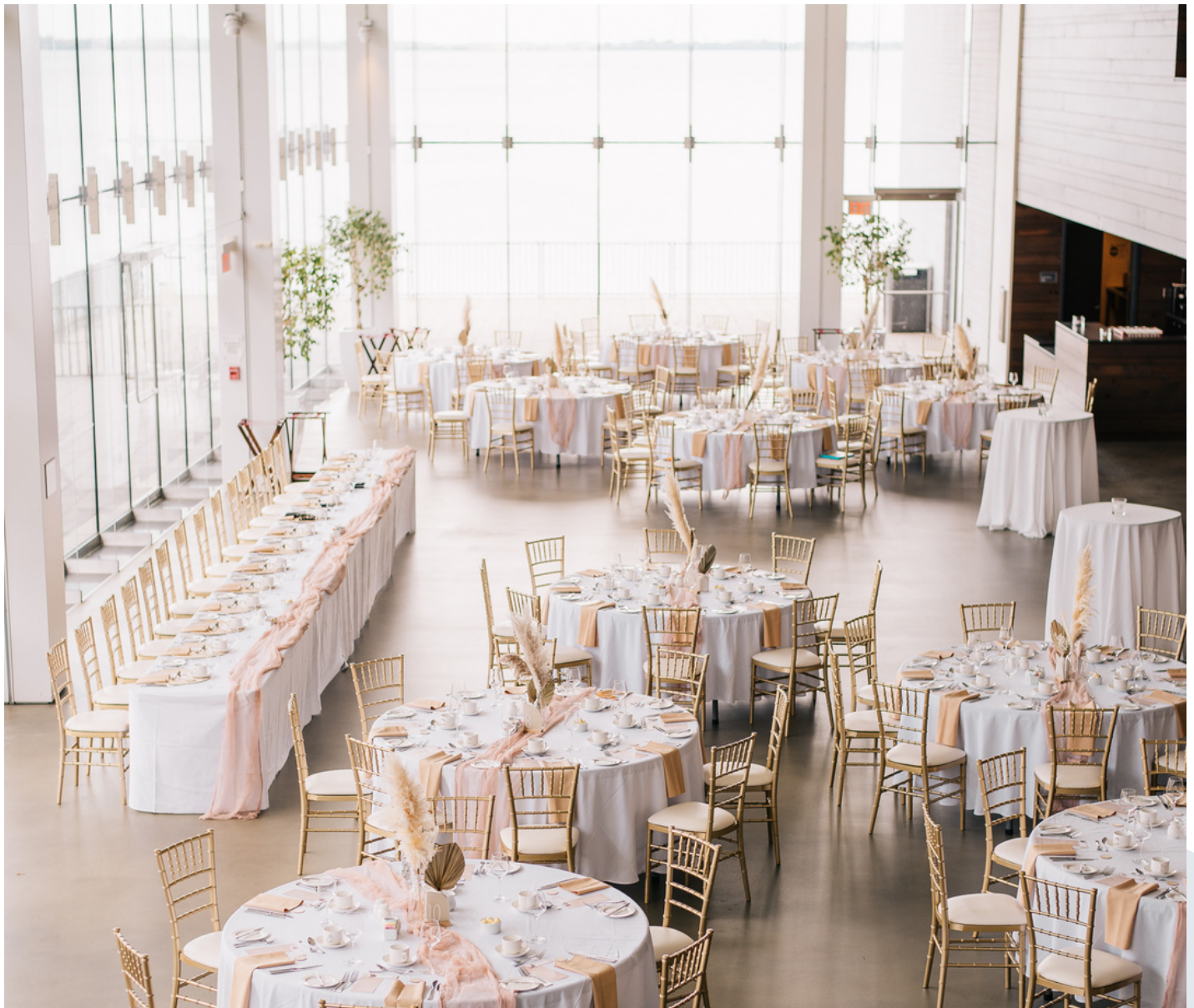


THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS 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

\$175.00 per person plus HST**

Package Inclusions

Complimentary foyer & patio rental

Dedicated Event Services Coordinator

Easel for seating chart

Podium

White linens

Menu tasting for the couple

Selection of standard hall setups

Customized menus based on our wedding menu

No gratuities charged

Accommodations on campus for guest bookings, pending availability



THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



Cocktail Reception

Passed Canapes – 4 per guest (2 hot and 2 cold)

Soup or Salad (Choose One)

Baby Arugula, Watermelon, Red Onion, Tomato, Mint with Lime Honey Dressing

Mixed Greens, Snap Peas, Radish, Cucumber, Avocado, Toasted Pumpkin Seeds with Red Wine Shallot Dressing

Romaine, Parmesan, Bacon, Garlic Croutons with Creamy Caesar Dressing

Entrees (Choose Two)

Mediterranean Salmon

Yukon Gold Potatoes, Grilled Asparagus with Sauce of Onion, Lemon and Olive Oil

Glazed Salmon

Wild Rice Pilaf, Broccolini with Honey Garlic Glaze

Chicken Piccata

Pan Seared Chicken Breast, Roasted Garlic Potatoes, Green Beans, and Blistered Cherry Tomatoes, with a Lemon Caper Butter Sauce

Chicken Supreme Marsala

Creamy Yukon Gold Mashed Potatoes, Caramelized Shallots, Roasted Root Vegetables with a Creamy Marsala Wine and Mushroom Sauce

Vegetarian Option (Choose One)

Grilled Cauliflower Steak

Mashed Sweet Potatoes, Garlic Rapini with Sweet Chili Sauce
(V, GF)

Vegan Osso Bucco

Red Wine Braised Heirloom Carrots, Onions & Mushrooms, Yukon Gold Potatoes, Parsnip Pure and Garlic Rapini
(V, GF)

Gnocchi

Ratatouille Vegetables with Vegan Parmesan Cheese
(V, GF)

Eggplant Parmesan

Layers of Eggplant, Vegan Cheese with Tomato Sauce
(V, GF)

Served with Fresh Bread & Butter, Water Service, Freshly Brewed Coffee and Select Tea

Cucumber, Minted Bocconcini, Cherry Tomato, with White Balsamic Dressing

Cream of Carrot & Ginger Soup with Sweet Cream

Fire-Roasted Red Tomato Bisque

New York Striploin Steak

Dauphine Potatoes, Seasonal Vegetable Medley with Garlic Herb Butter Compound

Grilled Striploin

Oven Roasted Herb Potatoes, Summer Vegetable Medley with Garlic Chimichurri Sauce

Beef Tenderloin*

Garlic Chive Mashed, Steamed Broccolini with Mushroom Diane Sauce

Braised Lamb Shank*

Creamy Horseradish Mashed Potatoes, Garlic Rapini, and Roasted Carrots with Red Wine Demi

** Beef Tenderloin & Lamb Shank upgrade is \$10.85 per person*

Dessert (Choose One)

Chocolate Truffle Mousse Cake with Seasonal Berries

White Chocolate Passion Fruit Cheesecake

Creamy White Chocolate, Tangy Passion Fruit Curd, Spicy Gingersnap Crust

Vanilla Hazelnut Tartelette

Pâte Sucrée filled with Hazelnut Financier, Hazelnut Praline, and Whipped Vanilla Ganache

Petite Four Trio

White Almond Wedding Cake with Raspberry Filling, Strawberry Champagne Macaron, Chouquette with Chocolate Glaze

Late Night Buffet (Choose One)

Poutine Bar

Sliders & Kettle Chips

Fresh Fruit Platters

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General Information

Menu selection and all your requirements are requested by April 1st. Guaranteed numbers of guests attending must be received a minimum of 14 business days before 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 the 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 responsibility for the loss or damage to property left in the Queen's facility before, during, or after your event.

For events with music (live or recorded) a SOCAN and Resound (Performing rights tariff) will apply.

Liquor License for the Patio is required with a \$330.00 fee

Upgraded chairs and linens are available at an additional cost.

The package requires a minimum of 100 guests

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

**Prices are subject to change

Please Contact

Brittany Maines - Special Events Coordinator
bm139@queensu.ca
613.533.6000 ext. 77208

Queen's Event Services
75 Bader Lane, Kingston, ON K7L 3N8