



## Banquet Menu 2017

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# Hors D'oeuvres

Chicken and Bacon Satay  
\$2.95 each

Wasabi Shrimp  
\$2.95 each

Bacon Wrapped Romano Stuffed Dates  
\$2.60 each

Caprese Skewer  
\$2.85 each

Peppa Dew Peppers Stuffed with Goat Cheese  
\$2.25 each

Ginger Chicken Cakes with Lime Cilantro Aioli  
\$2.95 each

Bison Chiptole Sausage  
\$2.65 each

Grilled Chicken with Banana Salsa  
\$2.95 each

Cranberry & Brie Tart  
\$2.35 each

Spinach & Feta Tart  
\$2.35 each

Sun-dried Tomato & Artichoke Tart  
\$2.35 each

Cremini Mushroom stuffed with Italian Sausage & Romano Cheese  
\$2.85 each

Sliced Roast Beef with Horseradish Spread & Parmesan on a Crostini  
\$2.75 each

Artichoke & Fennel Caponata on a Crostini  
\$2.75 each

\*\*\*The Harbour Restaurant suggests a minimum of 5 per person\*\*\*

# Accompaniments

Cheese & Cracker Tray  
\$190

Vegetable & Dip Tray  
\$155

Fresh Fruit Tray  
\$155

Bread & Spread Tray  
\$150

Assorted Dessert Square Tray  
\$145

Assorted Sandwich & Wrap Tray  
\$195

## BEVERAGES

Full Urn of Coffee (100 cups)  
\$190

Half Urn of Coffee (50 cups)  
\$105

Alcoholic Punch (serves 50)  
\$185

Non-Alcoholic Punch (serves 50)  
\$110

\*\*\*Book your wedding on a Friday or Sunday and the Harbour Restaurant will pay the HST on all food items\*\*\*

# Dinners

all dinners include bread & butter, soup or salad, entrée, vegetables & potatoes, dessert, coffee & tea

## APPETIZERS

### Anti Pasto

prosciutto, salami, cantaloupe, black olives, roasted red pepper & bocconcini  
\$10.00

### Lobster Ravioli

3 pieces of lobster ravioli topped with goat cheese,  
sweet pickled red onion & tossed in a rosé sauce  
\$8.00

### Soups

Curry Broccoli & Cauliflower  
Parsnip & Carrot  
Chicken & Feta  
Watermelon Carpaccio

### Salads

#### Caesar

Mixed Greens with choice of Salad Dressing:

Maple Balsamic  
Feta & Oregano  
Sweet Onion Vinaigrette  
Citrus Vinaigrette

Watermelon (seasonal) add \$3.50

## DESSERT

### Apple Blossom

wrapped in a flaky crisp pastry that is warmed until golden brown & topped with  
vanilla bean ice cream & raspberry coulis

Strawberry Vanilla Cheesecake  
served with a strawberry purée

### Mint Chocolate Mousse Cake

chocolate cake topped with a dark chocolate & mint mousse served with  
chocolate glaze & mint leaf

### Mille Feuille

layers of puff pastry & pastry cream topped with fondant served with chocolate  
sauce & strawberry

### Chocolate Cheesecake

dark chocolate cheesecake on a chocolate crust with a blackberry sauce

### Crème Brûlée

baked custard topped with caramelized sugar & strawberry

## ENTRÉES

Salmon  
grilled center cut atlantic salmon fillet served with pink peppercorn sauce \$45

Roast Prime Rib of Beef  
served with au jus or horseradish blue cheese cream sauce  
\$56

Roast New York Strip loin  
served with au jus or horseradish blue cheese cream sauce  
\$53

Chicken Supreme  
a roasted chicken breast served with your choice of sauce  
\$45  
Tarragon Mustard  
Garlic Wine  
Pink Peppercorn

Stuffed Chicken Supreme  
\$48  
Prosciutto & Brie with Chive coulis  
Spinach, Bacon & Gorgonzola Cheese with basil pesto  
Spinach, Mushroom, Sun-dried Tomato with arrabiata

Maple Rosemary Glazed Chicken Breast  
oven roasted chicken breast glazed with maple syrup, garlic & rosemary  
\$43

Honey Balsamic Glazed Chicken Breast  
oven roasted chicken breast glazed with honey balsamic, vinegar &  
tarragon  
\$43

Citrus Glazed Chicken Breast  
oven roasted chicken breast glazed with candied orange zest & grapefruit  
\$43

Grilled Portobellini with Ratatouille & Quinoa  
balsamic reduction, paprika oil & basil pesto  
\$40

## VEGETABLES

garlic roasted asparagus (seasonal)  
green beans with red peppers & onion  
roasted brussel sprouts  
grilled broccoli, zucchini, carrots & bell peppers

## POTATOES

Creamy Mashed Potatoes with Garlic & Fresh Herbs  
Oven Roasted Potatoes with - lemon butter & spices  
- garlic, oil, & fresh rosemary

# Late Night

Sea Salt & Cracked Pepper Fries  
\$4.75 each

Poutine  
\$5.75 each

Beef Sliders  
\$5.75 each

Chicken Drumettes  
\$3.00 each  
Coffee BBQ  
Honey Mustard

Assorted Pizza  
\$16.50 each

Roast Beef Buffet Carved by Chef  
\$20 per person

Kaisers, Lettuce, Tomato, Onion, Pickles & Assorted Condiments

Add Carved Turkey  
\$7 per person

Chinese Take-Out Boxes  
\$6.50 each  
Sweet & Sour Chicken  
Oriental Beef  
Vegetable Stir Fry

## CLASSIC & ARTISAN GRILLED CHEESE

Brie & Pear  
\$11 each

Sliced Cheddar  
\$7 each

All prices are subject to 13% HST and 15% Coordinating fee

All prices are subject to change

# Wine

## WHITE (750 ml bottle)

USA  
Bonterra Organic Chardonnay  
\$36

South Africa  
Two Ocean Sauvignon Blanc  
\$26

Italy  
Voga Pinot Grigio  
\$30

Chile  
Santa Carolina Sauvignon  
Blanc  
\$25

California  
Cono Sur Viognier  
\$27

Australia Jacob's Creek  
\$27

## RED (750 ml bottle)

USA  
Bonterra Organic Cab  
Sauvignon  
\$38

Italy  
Masi Valpolicella  
\$32

Italy  
Farnese Sangiovese Daunia  
\$25

Chile  
Santa Carolina Cabernet Merlot  
\$25

France  
Phillipe De Rothschild Pinot Noir  
\$28

Australia  
Wyndam's Estate Shiraz  
\$31

## SPARKLING

Italy  
Fiol Prosecco DOC  
\$32

Homemade Wine  
corkage fee \$17 per 750mL bottle  
liquor license must be obtained & bar must  
be closed during service

\*\*\*Please let the Harbour Restaurant know if there is a specific wine that you would like to serve at your event.\*\*\*

# Policies at The Harbour Restaurant

## BOOKING

- All deposits and payments are to be made by cash or cheque only.
- A booking deposit of \$1000.00 is required to secure your wedding date.
- The Harbour Restaurant requires an additional 25% of your projected wedding cost 8 months prior to your wedding date.
- Your booking deposits will be deducted from your final invoice.
- All deposit are non refundable and non transferable.
- Tentative bookings will not be made, The Harbour Restaurant will not guarantee the room if a deposit has not been paid.
- Our exclusive rooms can accommodate from 25 up to 300 guests in air-conditioned comfort with a licensed patio that can accommodate a further 200 guests.
- Access to the Harbour Restaurant for your particular function will not be determined until 5 days prior to your event.
- The Harbour Restaurant is generally booked Friday nights, Saturday mornings, and Sundays.

## DECORATING

- If someone other than The Harbour Restaurant is decorating, a meeting is required to coordinate your plan.
- All decorations must be free standing or self supported.
- Absolutely nothing can be suspended or attached to the ceiling, walls, or wallpaper.
- NO strings, staples, tape, pins etc.
- Nothing attached to fireplace, bars, light fixtures or planters.
- Absolutely no metallic confetti allowed anywhere in The Harbour Restaurant or a \$300.00 clean up fee will be applied to your invoice.
- Candles & candelabras must be a self-contained unit.
- Party is responsible for the cost of cleaning or replacing linens that have wax or burn damage.
- All Vendors helping with your wedding must arrange a time with the Harbour Restaurant for them to set up their equipment and supplies.
- DJ stands are not permitted and speakers must remain on the floor.