



Banquet Menu 2018

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www.facebook.com/TheHarbourKingston/

Hors D'oeuvres

The Harbour Restaurant Suggests a Minimum of 5 per Person

Chicken & Bacon Satay
\$3.25 each

Wasabi Shrimp
\$3.25 each

Bacon Wrapped Romano Stuffed Dates
\$3 each

Caramelized onions, dates & walnuts in phyllo cups
\$2.50 each

Caprese Skewer
\$3 each

Melon, Mint & Feta skewer
\$3 each

Peppa Dew Peppers Stuffed with Goat Cheese
\$2.50 each

Bison Chiptole Sausage
\$3 each

Candied Salmon on a Cucumber Rondelle
\$3 each

Mini Soft Tacos
\$2.75 each

Brie & Bacon Jam Tart
\$2.75 each

Spinach & Feta Tart
\$2.50 each

Sun-Dried Tomato & Artichoke Tart
\$2.50 each

Cremini Mushroom Stuffed with Italian Sausage & Romano Cheese
\$3 each

Artichoke & Fennel Caponata on a Crostini
\$3 each

Smoked Corn, Sundried Tomatoes, Peppers & Green Onions in Phyllo cup
\$2.50 each

Accompaniments

Cheese & Cracker Tray
\$225

Vegetable & Dip Tray
\$180

Fresh Fruit Tray
\$180

Bread & Spread Tray
\$180

Assorted Dessert Square Tray
\$175

Assorted Sandwich & Wrap Tray
\$235

BEVERAGES

Full Urn of Coffee (100 cups)
\$210

Half Urn of Coffee (50 cups)
\$120

Alcoholic Punch (serves 50)
\$200

Non-Alcoholic Punch (serves 50)
\$130

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
\$12

Lobster Ravioli

3 pieces of lobster ravioli topped with goat cheese,
sweet pickled red onion & tossed in a rosé sauce
\$9.50

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
Blackberry Peppercorn

Watermelon (seasonal) add \$4
Strawberry & Kiwi (seasonal) add \$4

DESSERT

Apple Blossom

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

Strawberry Vanilla Cheesecake
served with a strawberry purée

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 or
maple glaze
\$49

Roast Prime Rib of Beef
served with au jus
\$61

Roast New York Strip Loin
served with au jus
\$58

Chicken Supreme
a roasted chicken breast served with your choice of sauce
\$49
garlic white wine
smoked paprika cream sauce
ginger cranberry sauce

Stuffed Chicken Supreme
\$52
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
\$46

Honey Balsamic Glazed Chicken Breast
oven roasted chicken breast glazed with honey, balsamic, vinegar & tarragon
\$46

Grilled Portobellini with Ratatouille & Quinoa
balsamic reduction, paprika oil & basil pesto
\$43

VEGETABLES

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

POTATOES

creamy mashed potatoes with garlic & fresh herbs
oven roasted potatoes with lemon butter & spices
oven roasted potatoes with garlic, oil & fresh rosemary

Late Night

Sea Salt & Cracked Pepper Fries
\$5 each

Poutine
\$6.75 each

Beef Sliders
\$5.75 each

Assorted Pizza
\$17.50 each

Smoked Meat Carved by Chef
\$18 per person
pickles, mustard & rye bread

Add Carved Turkey
\$8 per person

CLASSIC & ARTISAN GRILLED CHEESE

Sliced Cheese
\$8 each

Brie & Pear
\$12.50 each

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

Wine

WHITE (750 ml bottle)

Chile
Santa Carolina Chardonnay
\$28

France
La Vielle Ferme Cotes du Luberon
\$33

Italy
Moscato D'Asti DOCG
\$36

New Zealand
Ara Pathway Sauvignon Blanc
\$35

Australia
McGuigan Black Label Pinot Grigio
\$31

RED (750 ml bottle)

Chile
Santa Carolina Cabernet Sauvignon Merlot
\$28

France
La Vielle Ferme Cotes du Ventoux
\$33

Italy
Cecchi Chianti DOCG
\$34

New Zealand
Ara Pathway Pinot Noir
\$38

Australia
McGuigan Black Label Shiraz
\$31

SPARKLING

Italy
Fiol Prosecco DOC
\$36

France
Veuve Clicquot Brut
\$120

Homemade Wine
corkage fee \$20 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 served at your event

Policies at The Harbour Restaurant

BOOKING

- All deposits and payments are to be made by cash, cheque or eTransfer 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.