



Wedding Package 2019

**‘Every journey deserves a celebration
Every celebration is an occasion to remember’**

Our beautiful Club is nestled in the heart of Queen’s Campus,
just steps away from the hustle and bustle of downtown Kingston.

Situated on the shore of Lake Ontario, The University Club
provides a perfect setting with some of the best views in the city.

Your memorable day starts here

A picture of your wedding day will start to form after a tour of the Club with
Nina our Events Coordinator.

Our team of dedicated staff has the knowledge and experience to understand what is
important for couples planning their **Wedding Day**.

Be assured that we will take care of all the details that come up in the months and
even years it takes to plan a wedding. We promise you that no question is too trivial
and no request extraordinary.

We look forward to sharing this journey with you, as we are committed to making
sure your day is spectacular.

Congratulations!



We cater to all dietary requirements, please see allergen statement below

Our 'Graduate' package includes the following

- Private use of the entire Club
- A room is available for the bridal party, with access up to 2 hours prior to the ceremony
- Beautifully landscaped grounds
- Ceremony set up
- Interior room for rain plan
- Signing table and chairs
- Interior and exterior audio and visual equipment
- Dinner tasting for 2
- Lemon water station
- Rehearsal space
- All servers and bar stewards
- Signature drink or prosecco toast
- Reception platters
- Served dinner or buffet
- Dinner wine
- Dance hall
- White linen tablecloths and napkins
- Coloured napkins-Black, Lilac, Purple, Navy Blue and Gold
- Votive candles throughout
- Table numbers
- Cake and late night coffee service

*** Lunch for 2 to celebrate your 1st year wedding anniversary ***

Low season **'Winter Weddings'** January to March and
Mid-Week weddings enjoy a 10% discount off the 'Graduate Package'

Allergy Statement

While we make every attempt to keep our food items free of life-threatening allergens, we cannot guarantee that our products are free of *all* possible allergens.

Please discuss at time of booking.



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‘GRADUATE’

125.00 / Adult

Onsite wedding ceremony

45 / Child

Beautifully set up on the front lawn or in our elegant hall

Cocktail reception

A glass of prosecco or a signature drink

Charcuterie platter to include: chevre log, gorgonzola, gouda, smoked cheddar, brie, spiced cashews, cured meats, pickles & olives, crackers, breads & bread sticks, grapes and chutney. Chocolate dipped strawberries and shortbread

Circulated hot hors d’oeuvres

Southwestern shrimp skewer, mandarin sesame tofu skewer and vegetarian samosas

Placed cold hors d’oeuvres

Chipotle mango salsa black bean cups, prosciutto wrapped cream cheese stuffed figs, smoked salmon mousse on pumpernickel

Served dinner or Buffet dinner

Served dinner 4 course - soup, salad, main entrée, dessert, tea and coffee

Served dinner 3 course - appetizer, main entrée, dessert, tea and coffee

Self-Serve Buffet - 2 entrées plus chilled mandarin glazed salmon, assorted salads, potatoes or rice, seasonal vegetables, freshly baked breads, desserts, tea and coffee

2 glasses of house wine per guest with dinner

Complimentary soft drinks for children

Late night poutine station – Fries, white curd and gravy

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Appetizers

- Cilantro & lime zucchini fritters with creole aioli
- Panko crusted mini brie wedges with mango coulis

Soups

- San Marzano plum tomato with toasted parmesan crisps
- Field mushroom
- Sweet potato chipotle with sweet potato crisps
- Honey roasted butternut squash with roasted garlic, ginger and spice

Salads

- Caesar with bacon, grated parmesan, herb garlic croutons and a creamy dressing
- Mixed organic greens with caramelized walnuts, sliced pears and an apple cider vinaigrette
- Organic spinach with shaved gruyere, lemon dill croutons and a chardonnay vinaigrette
- Baby kale with toasted cashews, shaved gruyere, candied bacon and a shallot and dijon vinaigrette

Vegetarian Entrées

- Roast pumpkin risotto with candied walnuts, honey roasted squash and sage pesto
- Grilled mushroom and brie aglio e olio with arugula, wild mushrooms, charred shallots, roasted garlic and tomatoes
- Roast corn, quinoa and black bean stuffed portobello mushroom with jalapeno green pepper sauce and queso fresco

Meat Entrée's

- Grilled local filet mignon 6oz beef tenderloin with choice of sauce
 - Bordelaise
 - Grilled shitake mushroom jus
 - Horseradish jus
 - Chianti beurre rouge
 - Dark ale and dijon reduction
 - Marsala sauce
- Prime rib of beef 'AAA' thick cut 8oz prime rib with horseradish and jus
- Veal scaloppini with marsala sauce

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Fish Entrée's

- Wild caught B.C. halibut with a toasted hazelnut romesco
- Seared Lake Erie pickerel with a shallot and herb beurre blanc
- Blackened Bay of Fundy salmon with avocado and roma tomato salsa

Chicken Entrée's

- Chicken supreme stuffed with roasted red pepper pesto, brie cheese & pancetta with a pomodoro sauce
- Chicken supreme roasted with a tarragon mushroom cream sauce
- Panko crusted chicken supreme stuffed with pancetta & gruyere with a dijon béchamel sauce

Buffet Entrée's

All buffets include: Mandarin glazed salmon fillets, Assorted salads, rice or potatoes, baked breads, desserts, fresh fruit platter plus tea and coffee

- Prime rib of beef au jus with horseradish
- Stuffed loin of pork with apple sauce
- Roast turkey with cranberry sauce
- Roast leg of lamb with mint sauce

Plus a vegetarian choice of:

- Stuffed portobello mushrooms or moussaka

Desserts

- Lemon pot de crème
- Salted caramel chocolate torte
- Classic crème brûlée
- Brûlée with a twist; strawberry, maple, pumpkin or rosemary
- White chocolate hazelnut torte with burnt raspberry coulis
- Hazelnut torte
- Baklava
- Maple white chocolate cheesecake
- Double chocolate brownie, whipped cream and berry coulis
- Raspberry white chocolate cheesecake mousse
- Carrot cake with a rich cream cheese frosting

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Create your own Package

Club rental fee	1325.00
Ceremony set up	5.25 / guest
Bar steward service (1 for every 50 guests)	Based on requirements
Reception foods	See catering pack
Dinner or buffet menu	See catering pack
Dinner house wines /drink tickets/host beverages	7.25 / glass
Cake service	2.00 / guest - up to \$50 max
Dinner tasting	Included
Soft drinks for children during dinner	Included
Signature drinks	9.00 / guest
Prosecco toast	Starts at \$46 per bottle
Sparkling wine punch	200.00 serves 50
Non-alcoholic punch	150.00 serves 50
Chocolate dipped strawberries	100.00 (serves 50)
Late night coffee service	6.50 / guest
Add on a late food station	15.00 - 27.00
Room set up, teardown linen and candles	Included
Coloured overlays and napkins	Based on requirements
Wedding breakfast or brunch the next day	20.00-30.00 / guest (min 25)
Pre-wedding day dinner	30.00-50.00 / guest (min 10)

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Terms, Conditions and Agreement

- A non-refundable deposit of up to \$1325 is required at the time of booking
- Final numbers and final entrée choices are required 14 days prior to the wedding day
- 90% of the balance is required 7 days prior to the wedding day
- All special food requirements must be identified with the final entrée choices
- Final invoice will be sent within 1 week after the event
- Payment can be made by E-transfer, Cheque, Visa, M/C Debit or Cash
- The Club rental is completely private (some exceptions)
- The University Club is a fully licensed facility-all bar stewards and servers are Smart Serve Certified
- Alcoholic beverages will not be sold to persons under the age of 19
- The serving of alcoholic beverages will cease at 12:45am unless prior arrangements have been made
- No outside catering or food and beverage is permitted with the exception of a wedding cake
- Homemade wine is permitted to be served with the confirmation of a special event permit provided by the hosts.
- At the time of serving the hosts' own wine, the University Club cannot serve any other alcohol.
- A corkage fee of \$18 per 750mls bottle will be charged for serving homemade wines
- The day prior, we ask that extras items are brought in to the Club, e.g. seating plan, favours, decorations
- We make every effort to allow access to the Club for decorating, if required, the evening prior; however this is based on availability. You may reserve the room in advance to ensure access; a fee may be charged.
- **Cancellations policy.** The deposit is non-refundable. Cancellations must be made 14 days prior to the event otherwise a fee equivalent to 50% of the total invoice will occur. Any cancellations after that will result in a fee equivalent to all costs incurred including food and labour costs to a maximum of 75% of the total invoice
- If the venue becomes unavailable due to an emergency situation arising from circumstances out of our control, an alternate date will be scheduled where possible. Or a full refund of all amounts paid to date will be administered.
- A Socan/Re-sound music tariff will be added to the event invoice
- Menu and pricing subject to change without notice and all pricing is subject to HST
- Gratuities are not included nor expected

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Please fill out and return with your deposit thank you

Event Date _____

Names of Couple: _____ and _____

Address: _____

Cell phone #: _____ Alternate phone #: _____

I agree to the terms and conditions as set out above

Signed: _____

Signed: _____

Dated: _____

The University Club at Queen's Inc. 168 Stuart Street, Kingston, Ontario, K7L 2V8

We look forward to the coming months,
and are privileged to share this day with you

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