

FOUR
POINTS
BY SHERATON

ALL INCLUSIVE WEDDING

Four Points by Sheraton
Kingston

285 King Street East
Kingston, Ontario K7L 3B1

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fourpointskingston.com



Congratulations!

Congratulations to the both of you!

We thank you for considering the Four Points Kingston to be a part of this very special day. Presented is our inclusive Four Points Kingston Wedding Package. This package was designed to make the planning process as easy and stress-free for the newlyweds as possible. You'll see we've taken care of the cocktail reception, three- course dinner, dinner wine, late night buffet and even the table linens and chair covers.

Old Stones Private Dining Room

This is an intimate room with wonderful natural light, fireplace, lounge area, patio & bar. This cozy room received major renovations and is absolutely stunning. To receive this room for free a \$3,500 minimum in food sales is required or room rental will apply.

Maximum for sit down dinner - 110 people. Maximum for Reception Style - 150 people.

Limestone City Ballroom & Foyer

This is our Grand Room, it provides a more formal setting. Included with the Ballroom is the Grand Foyer where you can host your guests welcome reception. A \$4,500 minimum in food sales is required or room rental will apply.

Maximum for sit down dinner - 330 people. Maximum for Reception Style - 370 people.

GUEST ROOMS

We can offer preferred guestroom rates for your wedding guests including a personalized website with a booking link and wedding information.

I would be delighted to meet with you in person to review your options and show you our beautiful property.

Happy Planning!

Amanda Nied
Sales and Catering Manager - Wedding Consultant
Amanda.nied@fourpointskingston.com

WEDDING PACKAGE

\$82 per Adult (plus Gratuity & Tax)

\$35 per Child (plus Gratuity & Tax)

WINTER SPECIAL

November to April 30th \$3 off per person

INCLUDES

- One night's Accommodation for the Bride & Groom
- Including Sparkling Prosecco & Breakfast delivered to the Bride & Groom's guestroom
- Extended late checkout upon request
- Tasting Menu for Bride & Groom
- Stand Up Reception
 - Assorted Cheese and Crackers
 - Fresh Crudités and Dip during Reception
- Three Course Choice Served Dinner Service
- Table Wine – Two Glass per person
- Late Night Reception
 - Gourmet Pizza Buffet & Coffee
- Cake Cutting including plates, cutlery and napkins
- Wedding Consultant
- Chair covers, floor length round linens and napkins
- Head Table, Cake Table, Guest Signing Table with linen and skirting
- Risers for Head Table
- Microphone, Podium, Screen, Projector and Easel for Seating Chart
- Preferred guestroom rates for wedding guests – including personalized website with booking link and wedding information
- Starwood Preferred Guest Points

RECEPTION



Sparkling Prosecco

Welcoming Sparkling Prosecco flute for each guest \$6

Fire Cracker Shrimp Station

Cajun Jumbo Black Tiger Shrimp sautéed by our chef ... \$6

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Gourmet Spreads

Grilled Pitas & toasted Tortillas with an assortment of flavored spreads..... \$4

Chourico Flambe Station

European Smoked Sausage Flambeed by our chef \$6

Selection of Served Hot & Cold Canapes

3 Pieces per person \$3

- Mini Spring Rolls with Spicy Plum Sauce
- Stuffed Crimini Mushroom Caps
- Mini Quiches
- Beef Satays with Peanut Sauce
- Bacon Wrapped Sea Scallop Lollipops
- Crab Cakes with Spice Crème Fraiche
- Coconut Shrimp with Pina Colada Sauce Spanakopita
- Chicken Satays with Peanut Sauce European Salami Pin
- Wheels Jumbo Shrimp & Mango

DINNER ENHANCEMENTS

Soup\$5

Cream of Wild Mushroom

Broccoli & Cheddar

Maple Butternut Squash

Roasted Red Pepper with Parmesan

Seafood Bisque

ENTREES

Herb Crusted Prime Rib

Shitake Mushrooms & Pearl Onion Au Jus.....\$5

Duel Tenders

Pan Seared 4oz AAA Beef Tenderloin & Marinated Breast of Chicken topped with a Courvoisier Cream Sauce.....\$5

LATE NIGHT RECEPTION

Poutine Buffet

Yukon Gold Potatoes with Fresh Curd & Gravy\$5

Sliders

Mini Beef Sandwiches Served on a Bun with all the components\$3

Fresh Fruit Platter

Assortment of Freshly Sliced Fruit\$3

Honey Garlic Glazed Meatballs

Bite sized sweet garlic rolled ground beef\$2

All enhancement pricing is subjected to gratuity & tax

DINNER



COCKTAIL HOUR/RECEPTION

Assorted cheese and crackers Fresh Crudités and Dip

SALAD OPTIONS

Artisan Bouquet

Artisan Greens, Cucumber Ring, Asiago Julienne, Grape Tomatoes drizzled with White Balsamic

Berry Salad

Mixed Greens with Seasonal Berries & Walnuts with a Raspberry Vinaigrette

Sweetheart Salad

Heritage Blend of Greens with Strawberries, Toasted Almond, Tear Drop Tomatoes, Bocconcini, and Drizzled with a Chocolate Balsamic Vinaigrette.

Spinach Salad

Baby Spinach, Orange Mandarins, Pecan Goat Cheese Truffle, served with a Celery Seed Dressing

Hearts of Romaine

Fresh Romaine with Crisp Bacon, Herb Crostini's Finished with Parmesan Nest & Caesar Dressing

ENTRÉE OPTIONS

Served with European Rolls and Butter.

Seasonal Vegetables

Choice of Oven Roasted Potatoes or Mashed Potatoes.

Coffee, Decaffeinated Coffee & Tea.

Nouvelle Chicken Kiev

Supreme Breast Chicken stuffed with Roasted Garlic Butter, and topped with Parsley Cream Sauce

Prosciutto & Bacon Wrapped Pest Chicken

Supreme Breast of Chicken wrapped in Prosciutto & Bacon topped with a Smoked Tomato Coulis

Chicken Cordon Bleu

Ham & Swiss Cheese Stuffed Supreme Breast of Chicken topped with a Chardonnay Sauce

Harvest Stuffed Pork Loin

Stuffed with Dried Cranberries, Walnuts, Apples & Cinnamon drizzled with Apple Cider Aug Jus

Candied Maple Salmon Filet

Succulent Pan Seared Salmon Filet Enhanced with Maple Syrup

VEGETARIAN OPTIONS

Trio Cheese Lasagna

Al Dente Lasagna with Parmesan, Mozzarella, Goat Cheese & Baby Spinach served in our Signature Homemade Rose Sauce

Vegetable Wellington

Eggplant, Tofu, Roasted Red Peppers, Zucchini, Portobello Mushrooms wrapped in a Phyllo and drizzled in Mushroom Alfredo

DELECTABLE DESSERTS

Fresh Fruit Medley

New York Style Cheese Cake with Fruit Coulis Chocolate

Royal Cake

Chocolate Raspberry Rumble Cheesecake

Crème Brulee

LATE NIGHT RECEPTION

Gourmet Pizza Buffet

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Teas.

Cutting & Plating of your Wedding Cake.

No charge for choice menu. Special dietary requirements requested one week prior to function.

POLICIES

FOOD & BEVERAGE

- All food & beverages are exclusive to and must be supplied by the hotel.
- All other arrangements must be reviewed and approved by the hotel.
- Wedding Cakes and Candy Stations are the only exceptions to this policy.
- Leftover food cannot be taken away at the end of the event.
- All alcohol beverages must be dispensed by the hotel servers and bartenders.
- The hotel's liquor license requires the hotel to request proper identification from any person of questionable age and refuse if identification cannot be produced.
- The staff at the Four Points Kingston reserve the right to refuse the service of alcoholic beverages to anyone who appears to be intoxicated.

EVENT PLANNING

- Details of your special day and menu selection must be submitted two (2) weeks prior to your wedding.
- A guaranteed number of guests attending must be received three (3) days prior to the function.
 - If this guaranteed number is not received the billing will be for the number of persons for which the function was originally booked or if higher the number of attendees.
- Full payment of estimated cost based on your guarantee is due three (3) days prior to the function.
- All deposits received are non-transferable and non-refundable.
- The above menus are only a sampling of the possibilities available to you. Menus tailored to your specific requirements, including any requirements with dietary concerns may be arranged.
- The Hotel will not permit the affixing of anything on the walls, floors or ceilings of the rooms with nails, staples, and tape or any other substance unless given approval. In the event this occurs, the individual responsible for the booking will be billed for the cost of the repair or replacement.

SOCAN & RE:SOUND MUSIC & LICENSING FEES

A tariff is a charge 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.