



## Wedding Package

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

Our beautiful club offers you and your guests an Exclusive Private Venue. Nestled in the heart of Queen’s Campus, yet 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

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- Private use of the entire club
- A separate room with refreshments
- 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
- Decorative directional sign
- Ceiling to floor head table backdrop
- Rehearsal space
- Dance hall
- Lemon water station
- All servers and bar stewards
- Signature drink or prosecco toast
- Reception platters
- Served dinner or buffet
- Dinner wine
- White linen tablecloths and napkins
- Choice of coloured napkins - Gold, Burgundy, Black, Lilac, Purple and Navy Blue
- Votives throughout
- Table numbers
- Cake and late night coffee service
- Complimentary lunch for 2 within the first year
- Taxi chit for the 'Just Married' couple to get them to their overnight accommodation in the downtown area

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

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### 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.

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## 'GRADUATE'

125 / Adult

### Onsite wedding ceremony

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 skewers, mandarin & sesame glazed tofu skewers, vegetarian spring rolls

### Placed cold hors d'oeuvres

Chipotle mango salsa in a filo cup, beetroot hummus crostini with crispy shitake, smoked salmon mousse on pumpernickel

### Served dinner or buffet dinner

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

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

**Self-Serve Buffet - 2 entrées** (meat and vegetarian) **plus:** Applewood Bay of Fundy salmon with an avocado roma tomato salsa, assorted salads, potatoes or rice, seasonal vegetables, Panchancho dinner rolls, 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
- Spinach with black beans and a wild rice blend, with chipotle ranch dressing
- Baby kale with toasted cashews, gruyere, candied bacon and shallot & 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

### **Vegan Entrées**

- Grilled eggplant roulade with shiitake mushroom and red quinoa, wilted spinach and hazelnut pepper bolognese, with a cherry tomato relish

45 / Children's Menu

75 / Youth - Adult Menu

### **Children (choose one entrée for all children)**

- Macaroni cheese bake & garlic bread • Chicken fingers & fries • Spaghetti and meatballs & garlic bread

Dessert and soft drinks

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### 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
- Grilled lamb medallions over kofta style yam rostii, zucchini sauté and minted chimmi churri jus

### Fish Entrée's

- Wild caught B.C. halibut with a toasted hazelnut romesco
- Seared rainbow trout with a shallot and herb beurre blanc
- Applewood Bay of Fundy salmon with an avocado 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:** Applewood Bay of Fundy salmon with avocado roma tomato salsa, assorted salads, rice or potatoes, Panchancho dinner rolls, 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 or vegan choice of:**
- Vegetarian stuffed portobello mushrooms
- Vegetarian moussaka
- Vegan pulled jack fruit jambalaya with long grain rice

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## Desserts - All desserts served with coffee or tea -

- White chocolate hazelnut torte with burnt raspberry coulis
- Raspberry white chocolate cheesecake mousse
- Coconut cream pie
- Maple white chocolate cheesecake
- Salted caramel chocolate torte
- Double chocolate brownie, whipped cream and berry coulis
- Carrot cake
- Chocolate fudge cake with butter cream icing

### Gluten Free

- Classic crème brûlée
- Brulée with a twist; strawberry, maple, pumpkin or rosemary
- Lemon pot de crème
- Lemon cheesecake mousse
- Mocha pot de creme

### Vegan

- Charred pineapple panna cotta pina colada
- Spiced gingerbread cake with mocha cashew frosting

*All our mouth-watering desserts are made in house*

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## Create your own Package

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Rental fee	up to 1500
Ceremony set up	5.50 / 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	8 / glass
Cake service	2 / guest or 50 max
Dinner tasting	Included
Soft drinks for children during dinner	Included
Signature drinks	8 / guest
Prosecco toast	Starts at 46 per bottle
Sparkling wine punch	200 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	16 - 29 / guest
Room set up, teardown linen and candles	Included
Coloured overlays and napkins	Based on requirements
Wedding breakfast or brunch the next day	20 - 30 / guest (min 25)
Pre-wedding day dinner	30 - 50 / guest (min 10)

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## Terms, Conditions and Agreement

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- A non-refundable deposit of up to \$1500 is required at the time of booking
- **Cancellation 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 within a week prior to the event, 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
- 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
- **Queen's University is a no smoking/vaping campus**
- 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
- 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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