



2025



# YOUR BANQUET AT THE DONALD GORDON CENTRE



Donald Gordon Hotel  
and Conference Centre



# THE MENU

*At Queen's, we're dedicated to making a sustainable impact on both the environment and local economies by thoughtfully sourcing from local producers wherever possible.*





## STARTERS

[SELECT ONE]

Served with fresh bread and butter, water service, Fairtrade coffee and select teas.

### DGC Crown Salad

A blend of heritage lettuce wrapped in cucumber, with sweet peppers, red onion, and heirloom tomatoes. Topped with smoked gorgonzola.

[Veg, NG]

### Classic Caesar Salad

Romaine lettuce tossed in house-made caesar dressing, topped with Grana Padano cheese, crispy pancetta, and garlic.

### Roasted Beet & Goat Cheese Salad

A mix of spring greens, paired with oven roasted honey-glazed beets and finished with crunchy candied pecans and goat cheese.

[Veg, NG]

### Tomato Basil Parmesan Soup

Slow-roasted tomatoes and garlic, blended with fresh basil, rich cream, and Grana Padano cheese. Finished with Parmesan

[Veg, NG]

### Roasted Butternut Squash Soup

Sweet roasted squash, with our house-made vegetable broth and nutmeg. Topped with crème fraîche.

[Veg, NG]





## ENTREÉS

[SELECT TWO]

### Mediterranean Salmon \$47

Pesto-infused couscous, accompanied by sautéed peppers, onions, heirloom tomatoes, and briny olives. Topped with sundried tomato cream sauce.

### Braised Beef Short Ribs \$54

Alberta black angus short ribs, slow braised and served with a demi-glace. Accompanied by creamy garlic mashed potatoes and seasonal vegetables.

### Slow Roasted Prime Rib \$57 (minimum 40ppl)

Slow-roasted black angus prime rib, served with demi-glace. Paired with creamy garlic mashed potatoes and seasonal vegetables.

### Wild Mushroom Stuffed Chicken \$45

Grilled chicken supreme with wild mushrooms and sourdough stuffing. Served with herbed smashed potatoes and seasonal vegetables. [NG]

## VEGETARIAN ENTREÉS

[SELECT ONE]

### Mushroom Gnocchi \$45

Gnocchi paired with pan-seared local mushrooms, in house-made spinach cream sauce. Topped with Grana Padano cheese. [Veg]

### Grilled Vegetable Tower \$40

Stack of roasted vegetables, topped with fresh herbs. Served alongside wild rice and a hearty seven-bean ragout. [Veg, NG, V]





## DESSERTS

[SELECT ONE]

### New York Cheesecake

Classic cheesecake with graham cracker crust. Finished with a drizzle of fruit compote and berries. [Veg]

### Flourless Chocolate Torte

A decadent chocolate torte made without flour. Finished with a dusting of cocoa powder and a hint of fruit coulis. [NG]

### Lemon Tart

A zesty lemon tart, complimented by a mousse-filled chocolate tulip for a delightful contrast of flavours. [Veg]

### Plant-Based Cheesecake

Cheesecake made by Daiya. This dessert is a delicious option for those with dietary restrictions. [Veg, V, NG]

## ENHANCEMENTS

Elevate your experience with a 4-course menu  
4-Course Upgrade \$7.50+tax per person

A single, bite-sized creations expertly chosen by our Chef, served during your meal.  
Amuse-bouche \$4+tax per person

Children Menu (4-12yrs) \$17.50+tax

*Please speak to your event coordinator about modifications to meet specific dietary accommodations*





# CONTACT US

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## OUR WEBSITE



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