

2026



YOUR BBQ 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.





BBQ
\$47 PER PERSON
Displayed for 2hrs

Mixed Green Salad

A fresh blend of seasonal mixed greens with garden vegetables, served with chef's selection of house dressings.

[Veg, V, NG]

Classic Caesar Salad

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

Potato Salad

Creamy Yukon gold potatoes folded with mayonnaise, Dijon mustard, fresh herbs, and crisp vegetables.

[Veg]

Greek Pasta Salad

Rotini pasta tossed with cucumber, tomato, red onion, olives, feta cheese, and oregano vinaigrette.

[Veg]

Beef Burgers

Grilled chuck beef burgers served on a soft Ace Bakery bun with traditional condiments and garnishes.

Black Bean Veggie Burger

House-made black bean and vegetable patties, grilled and served on a bakery bun with fresh toppings.

[Veg, V]

Spicy Italian Sausage

Grilled spicy Italian sausage served on a fresh bun with sautéed peppers and onions.





BBQ

Displayed for 2hrs

Grilled Vegetables

A seasonal blend of market vegetables, grilled and finished with herbs, olive oil, and spices.

[Veg, V]

Spanish-Style Street Corn on the Cob

Fire-grilled corn brushed with chili-lime crema, finished with cotija-style cheese and fresh cilantro.

[Veg]

Baked Potato

Oven-baked russet potatoes with side toppings of sour cream, cheddar cheese, crispy bacon bits, green onions, and whipped butter.

[Veg, V]

Mini Desserts

An assortment of brownies, mini cheesecakes, cakes, and fruit tarts

[Veg]

Daiya Cheesecake [Veg, V, NG]

Plant-based cheesecake made with dairy-free ingredients on a gluten-free crust. Available upon request only.

All prices are subject to applicable tax and 15% gratuity. All prices and specifications are subject to change based on product availability, market conditions, and other factors.

Veg: Vegetarian, V: Vegan, NG: Non-Gluten





A LA CART ENHANCEMENTS

Displayed for 2hrs

ARTISANAL SANDWICHES

[30 Halves \$192]

Prosecco Poached Pears with Melted Brie and Fig Salsa, served on Focaccia.

Grilled Chicken with Chevre, Pesto Aioli, Roasted Red Peppers and Arugula on a Ciabatta Roll

Prosciutto and Cornichons on a Baguette with Dijon, Arugula, and Sundried Tomatoes

Focaccia with Shaved Roast Beef and Horseradish Aioli, Roasted Tomatoes and Peppers, with Shaved Black Truffle Pecorino Cheese

Grilled Vegetables with Roasted Beet Hummus and Butter Leaf Lettuce, Balsamic Glaze, Wrapped in a Sundried Tomato Tortilla [Veg, V]

WRAPS

[30 Halves. \$62]

Ham and Cheddar

Roast Beef and Swiss

Turkey and Gouda

Egg Salad [Veg]

Grilled Vegetable [Veg, V]

Coffee & Tea Station (quantities for 25ppl) \$78

Non-Alcoholic Punch (quantities for 25ppl) \$68

Charcuterie Board (quantities for 25ppl) \$186

Assorted Mini Desserts \$5/person

Assorted Cheese Board \$7.25/person

Seasonal Sliced Vegetables with Dip \$5/person

Seasonal Sliced Fruit \$5/person





CONTACT US

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OUR WEBSITE



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