



2026



YOUR BANQUET AT THE
DONALD GORDON CENTRE



Queen's
UNIVERSITY

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 croutons.

Roasted Beet & Goat Cheese Salad

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

[Veg, NG]

Roasted Butternut Squash Soup

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

[Veg, NG]

Roasted Tomato & Bocconcini Salad

Fresh cherry tomatoes with bocconcini mozzarella, basil pesto, balsamic, and sea salt.

[Veg, NG]

Truffle Pecorino Arancini

Crispy and warm arancini made with truffle-pecorino cheese and house-made marinara.

[Veg]





ENTREÉS

[SELECT TWO]

Char Siu Salmon \$47

Salmon fillets marinated in a sweet and savoury char siu sauce with a light caramelized finish. Served with grilled vegetables and rice.

Braised Beef Short Ribs \$60

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 \$68 (minimum 40ppl)

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

Feta and Spinach Stuffed Chicken \$53

Grilled chicken supreme stuffed with feta cheese and spinach. Served with seasonal vegetables and lemon potato wedges.

VEGETARIAN ENTREÉS

[SELECT ONE]

Mushroom Gnocchi \$40

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

Cauliflower Steak \$37

Char grilled sliced cauliflower served with lentils, roasted carrots and finished with a smoky romesco sauce.

[Veg, NG, V]





DESSERTS [SELECT ONE]

New York Cheesecake

Classic cheesecake with graham cracker crust and a drizzle of fruit compote and berries.

[Veg]

Flourless Chocolate Torte

A decadent chocolate torte 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

Creamy Cheesecake with an artisan crust made by Daiya.

[Veg, V, NG]



ENHANCEMENTS

Elevate your experience with a 4-course menu
4-Course Upgrade \$9+tax per person

Single, bite-sized creations expertly chosen by our Chef, served during your meal.

Amuse-bouche \$6+tax per person

Children Menu (4-12yrs) \$25+tax

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

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



CONTACT US

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OUR WEBSITE



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