



2026



YOUR RECEPTION AT THE DONALD GORDON 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.





CANAPÉS \$43 PER DOZEN

[NG: No Gluten, Veg: Vegetarian, V: Vegan]

Up to a choice of 4 canapes

Hot

Mini Beef Wellingtons

Vegetable Samosas [Veg, V]

Bacon Wrapped Dates

Wild Mushroom and Smoked Gouda [Veg]

Brie Crostini with Pear, Date and Cognac Chutney [Veg]

Open Faced Brisket Sliders with Crispy Onions

Stuffed Mushrooms (offered with a crab or a vegetable-based stuffing) [Veg]

Prosciutto Wrapped Asparagus

Arancini [Veg]

Pork Belly on Spicy Slaw

Cold

Lobster Phyllo Bouchées

Orange Mascarpone Shortbread [Veg]

Smoked Salmon Pikelets

Bruschetta and Avocado Croustades [Veg]

Caprese Skewers [Veg]

Watermelon and Feta Bites [NG, Veg]

Fresh Fruit Skewers [V, NG]

Rice Paper Vegetable Rolls [V, NG]





STATIONARY RECEPTION

Displayed for 2hrs

PACKAGE #1

[Minimum 15ppl. \$26/person]

Assorted Domestic Cheeses and Berries
Seasonal Crudities with Dip
Fresh Sliced Fruit with Yogurt Dip
Assorted Mini Sweets

PACKAGE #2

[Minimum 25ppl. \$36/person]

International and Domestic Cheese Board
Crudites and House-made Garlic Dip
Seasonal Sliced Fruit with Chocolate Dip
House-made Antipasto Platter
Sweet and Savoury House-made Chips and Dip
Assorted Mini Sweets

A LA CART ENHANCEMENTS

Coffee and 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





STATIONARY RECEPTION

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]





FOOD STATIONS

Displayed for 2hrs

Poutine Station \$315 (25ppl)

French fries, poutine gravy, St. Alberts cheese curds, and an assortment of toppings

[Veg]



Sliders & Fries \$295 (25ppl)

Grilled mini beef burgers, chicken, pulled BBQ jackfruit, french fries, and an assortment of toppings

[Veg, V: BBQ jackfruit and fries]



Gourmet Pizza \$36 per 16" pizza

Pear and goat cheese, pepperoni, all dressed, meat lovers, vegetarian

[Veg: Vegetarian pizza]

Tacos & Sides \$456 (25ppl)

Flour and corn tortillas, braised beef barbacoa, marinated grilled chicken, slow cooked pulled pork, chili-lime shrimp and spiced black beans with roasted vegetables.

Assortment of toppings and salsa

[Veg, V: Spiced black beans with roasted vegetables]



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.

[GF: Gluten Free, Veg: Vegetarian, V: Vegan]



CONTACT US

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OUR WEBSITE



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