2027



YOUR WEDDING AT THE DONALD GORDON CENTRE

Queen's UNIVERSITY

Donald Gordon Hotel
and Conference Centre















THE PACKAGE

$85 PER PERSON + HST

15% gratuities on all food and beverage service
10% event coordination fee
Minimum of 25 guests

RECEPTION

Passed canapés - four pieces per person
Stationary reception food
Choice of two food stations

PACKAGE INCLUSIONS

Dedicated Event Coordinator with on-site support
Tables and chairs
White linens
Smallwares (china, silverware, glassware)
Selection of standard venue setups

Venue Rental Not Included



VENUES

Please note that specialty furniture items are not included in the wedding package and may require additional rental. Standard venue furniture is included.

HISTORIC COACH HOUSE PUB & PATIO





Reception $1,320

Up to 80 people in a reception setup
Existing seating for 30 people
Wall mounted cable TV with HDMI connection
Portable sound system with wireless microphone
Built-in bar
Direct access to exterior courtyard from the pub

ROOM B



Reception $1,320

Up to 100 people in a reception style setup
Two built-in projectors and screens
Built-in audio with wireless microphones

JOHN DEUTSCH ROOM



Reception $640

Up to 40 guests, in a reception style setup
Portable sound system with wireless microphone



Ceremony $350

Up to 30 people in a ceremony setup
Portable sound system with wireless microphone

BOARDROOM



Reception $640

Up to 40 guests, in a reception style setup
Portable sound system with wireless microphone



Ceremony $350

Up to 40 people in a ceremony setup
Portable sound system with wireless microphone

COURTYARD









Ceremony $500

Up to 80 people in an outdoor ceremony setup
Portable sound system with wireless microphone
Outdoor ceremony chairs not included

(maximum 40 people for onsite indoor weather contingency plan. Over 40+ guests must secure offsite indoor ceremony location)

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
[SELECT FOUR]

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

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

Cold

Lobster Phyllo Bouchèes
Mini Lobster Rolls
Bruschetta and Avocado Croustades [Veg]
Smoked Salmon Pikelets
Caprese Skewers [Veg]
Crab and Garlic Naans
Watermelon Feta [NG, Veg]
Fresh Fruit Skewers [V, NG]
Rice Paper Vegetable Rolls [V, NG]





STATIONARY RECEPTION
Displayed for 2hrs

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

FOOD STATIONS
[SELECT TWO]
Displayed for 2hrs

Poutine Station
French fries, poutine gravy, St. Alberts cheese curds, and an assortment of toppings
[Veg]

Sliders & Fries
Grilled mini beef burgers, chicken and biscuits, pulled BBQ jackfruit, french fries, and an assortment of toppings
[Veg, V: BBQ jackfruit and fries]

Gourmet Pizza [Variety of 3]
Pear and goat cheese, pepperoni, all dressed, meat lovers, vegetarian
[Veg: Vegetarian pizza]

Taco's & Sides
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]





A LA CART ENHANCEMENTS

Coffee and Tea Station (quantities for 25ppl) $68
Non-Alcoholic Punch (quantities for 25ppl) $45
Charcuterie Board (quantities for 25ppl) $180
Cold Garlic Shrimp (quantities for 25ppl) $45
Assorted Mini Desserts $5/person
Assorted Cheese Board $5/person
Seasonal Sliced Fruit $5/person

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]







CONTACT US

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