2027



YOUR WEDDING AT THE DONALD GORDON CENTRE

Queen's UNIVERSITY

Donald Gordon Hotel
and Conference Centre















THE PACKAGE

$149/PERSON

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

COCKTAIL RECEPTION

Passed Canapés - four pieces per person

THREE COURSE DINNER

Customized by your preferred selection from the menu below

DINNER WINE SERVICE

House Wine - Two glasses per person

LATE NIGHT STATION

Complimentary cake cutting for your wedding cake
Fairtrade coffee and tea
Choice of one late night offering

PACKAGE INCLUSIONS

Dedicated Event Coordinator with on-site support
Tables and chairs
White linens
Smallwares (china, silverware, glassware)
Selection of standard venue setups
One night hotel stay for wedding couple included
Complimentary menu tasting for the couple

Venue Rental Not Included
Furniture storage fee aplicable for removal of existing pub furnishings

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



Banquet $1,320

Up to 80 people in a banquet setup
13 round tables with 8 people each
5ft round tables and white floor length linen included
Two built-in projectors and screens
Built-in audio with wireless microphones

JOHN DEUTSCH ROOM



Banquet/Reception $640

Up to 42 guests, in a banquet setup
5x round tables with 8 people each and 1 sweetheart table. 5ft round tables and white floor length linen included. Portable sound system with wireless microphone



Ceremony $350

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

BOARDROOM



Banquet/Reception $640

Up to 42 guests, in a banquet setup
5x round tables with 8 people each and 1 sweetheart table
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
Arancini [Veg]
Pork Belly on Spicy Slaw

Cold

Lobster Phyllo Bouchèes
Orange Mascarpone Shortbread [Veg]
Bruschetta and Avocado Croustades [Veg]
Smoked Salmon Pikelets
Caprese Skewers [Veg]
Watermelon Feta [NG, Veg]
Fresh Fruit Skewers [V, NG]
Rice Paper Vegetable Rolls [V, NG]





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]

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

VEGETARIAN ENTREÉS
[SELECT ONE]

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

Cauliflower Steak
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. 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]

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

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







LATE NIGHT STATIONS
[SELECT ONE]

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]

ENHANCEMENTS

Elevate your dining 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





CONTACT US

Donald Gordon Hotel & Conference Centre
421 Union St. Kingston Ontario K7L 3N6
dgcadmin@queensu.ca
613.533.2221

OUR WEBSITE

@DONALDGORDONCENTRE

