



2026

YOUR WEDDING AT THE DONALD GORDON CENTRE



Donald Gordon Hotel
and Conference Centre





THE PACKAGE

\$139 PER PERSON + HST

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)

Complimentary menu tasting for the couple

Selection of standard venue setups

One night hotel stay for wedding couple included

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.

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

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 32 people in a ceremony setup
Portable sound system with wireless microphone



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



COURTYARD



Ceremony \$500

Up to 70 people in an outdoor ceremony setup
Portable sound system with wireless microphone



ROOM B



Banquet \$1,320

Up to 104 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

PIANO ROOM



Ceremony \$350

Up to 70 people ceremony setup
Portable sound system and wireless microphone

CRUSH AREA



Ceremony \$350

Up to 70 people ceremony setup
Portable sound system and wireless microphone



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 Bouchées

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]





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]

Tomato Basil Parmesan Soup

Slow-roasted tomatoes and garlic, blended with fresh basil, rich cream, and Grana Padano cheese. Finished with Parmesan

[Veg, NG]

Roasted Butternut Squash Soup

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

[Veg, NG]





ENTREÉS

[SELECT TWO]

Mediterranean Salmon

Pesto-infused couscous, accompanied by sautéed peppers, onions, heirloom tomatoes, and briny olives. Topped with sundried tomato cream sauce.

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.

Wild Mushroom Stuffed Chicken

Grilled chicken supreme with wild mushrooms and sourdough stuffing. Served with herbed smashed potatoes and seasonal vegetables. [NG]

VEGETARIAN ENTREÉS

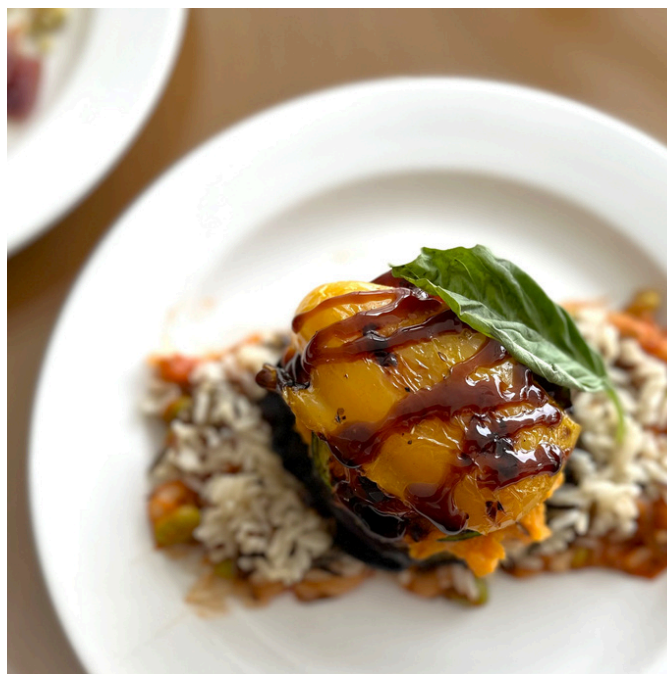
[SELECT ONE]

Mushroom Gnocchi

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

Grilled Vegetable Tower

Stack of roasted vegetables, topped with fresh herbs. Served alongside wild rice and a hearty seven-bean ragout. [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



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]

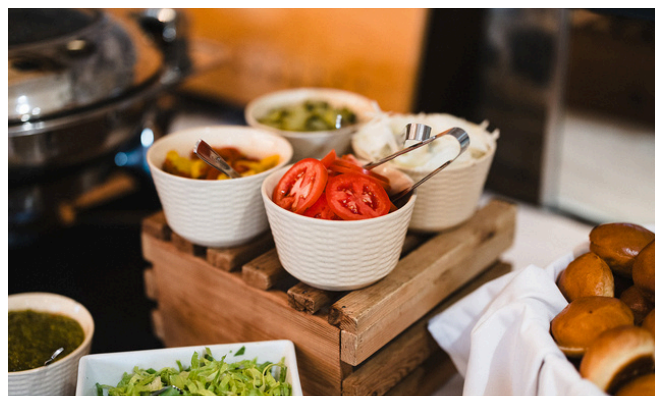
Gourmet Pizza [Variety of 3]

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

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OUR WEBSITE



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