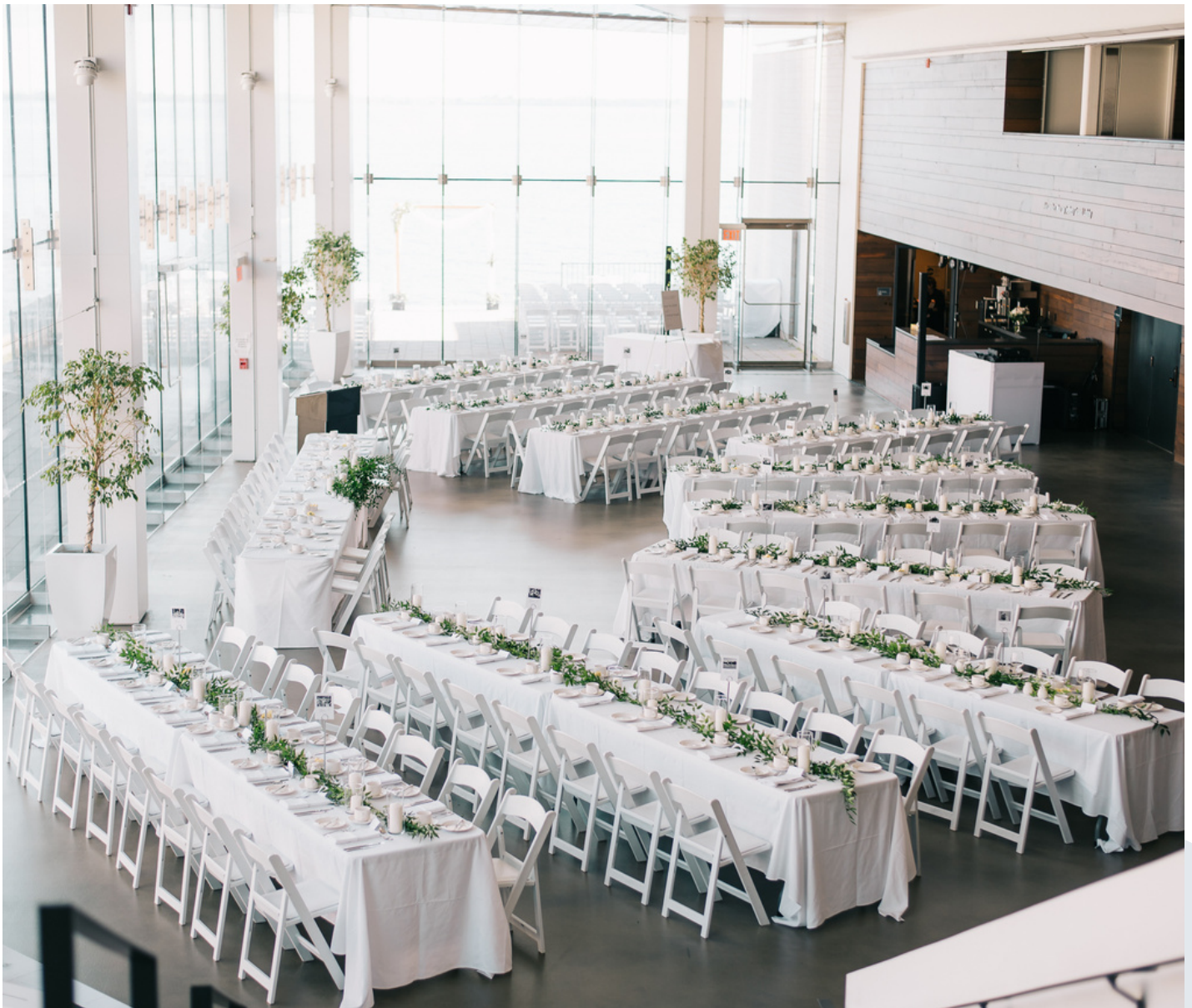


THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



Cocktail Reception

Passed Canapes – 4 per guest (2 Hot and 2 Cold)

3 Course Dinner

Appetizer

Entrée

Dessert

Dinner Wine Service

House Wine-2 glasses per person served

Late Night Buffet

Wedding Cake cut and placed on a buffet, served with coffee and tea

Choice of late night menu offering

\$165.00 per person plus HST**

Package Inclusions

Complimentary foyer & patio rental

Dedicated Event Services Coordinator

Easel for seating chart

Podium

White linens

Menu tasting for the couple

Selection of standard hall setups

Customized menus based on our wedding menu

No gratuities charged

Available accommodations on campus for guest bookings

Please Contact

Brittany Maines - Special Events Coordinator

Queen's Event Services

75 Bader Lane, Kingston, ON K7L 3N8

613.533.6000 ext. 77208 bm139@queensu.ca

THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



Cocktail Reception

Passed Canapes – 4 per guest (2 hot and 2 cold)

Soup or Salad (choose one)

Baby Arugula, Roasted Beets, Shaved Parmesan with White Balsamic

Field Greens, Mandarin Oranges, Shaved Fennel with House-made Vinaigrette Dressing

Baby Kale, Parmesan, Bacon, Garlic Croutons with Creamy Caesar Dressing

Entrees (Choose Two)

Mediterranean Salmon
Roasted Lemon Garlic Potatoes, Sautéed Vegetables with Garlic, Herbs & Balsamic

Blackened Salmon
Mashed Sweet Potatoes, Grilled Vegetable Medley with Fresh Herbs & Spices

Chicken Supreme Provencal
Lemon Roasted Potatoes, Vegetable Sauté with Sundried Tomatoes, Artichoke Hearts, Roasted Peppers & Olives

Chicken Breast Marsala
Mashed Potatoes, Caramelized Shallot, Green Beans with a Creamy Marsala Wine & Mushroom Sauce

Vegetarian Option (Choose one)

Quinoa Cake
Confetti Rice Pilaf with Tomato Chickpea Relish
(V, GF)

Vegan Osso Bucco
Red Wine Braised Heirloom Carrots, Onions & Mushrooms, Yukon Gold Potatoes, Parsnip Pure & Garlic Rapini
(V, GF)

Wild Mushroom & Quinoa Wellington
Lemon Asparagus, Bean Ragout, Kale, Spinach with Smoked Tomato Coulis
(VG)

Served with Fresh Bread & Butter, Water Service, Freshly Brewed Coffee & Select Tea

Romaine, Frisee, Sweet Raisins, Crunchy Apple, Celery, with Lemon Citrus Shallot Dressing

Cream of Carrot & Ginger Soup with Sweet Cream

Fire-Roasted Red Tomato Bisque

New York Striploin Steak
Chive Mashed Yukon Gold Potatoes, Succotash Vegetables with Port Demi-Glace

New York Striploin Steak
Double Baked Potatoes, Sour Cream, Chives, Sautéed Garlic Green Beans & Shallots with Creamy Peppercorn Sauce

Beef Tenderloin and Garlic Shrimp*
Duchess Potatoes, Seasonal Vegetable Medley with Creamy Marsala Wine & Mushroom Sauce

Grilled Beef Tenderloin
Dauphine Potatoes, Grilled Vegetable Medley with Chimichurri Sauce

** Beef Tenderloin upgrade is \$7.50 per person*

Dessert (Choose One)

Flourless Chocolate Torte, Whipped Cream with Seasonal Berries

Mini Dessert Duo - Lemon Panna Cotta + Chocolate Marquise with Fresh Berries

Tiramisu Mousse with Lady Finger Crumble

New York Style Cheese Cake, Whipped Cream with Seasonal Berries

Chocolate Truffle Mousse Cake with Seasonal Berries

Late Night Buffet (Choose One)

Poutine Bar

Sliders & Kettle Chips

Fresh Fruit Platters

THE ISABEL BADER CENTRE FOR THE PERFORMING ARTS WEDDING PACKAGE



General Information

Menu selection and all your requirements are requested 30 days in advance of your reception. Guaranteed numbers of guests attending must be received at least 14 business days prior to the function.

All food and beverage is subject to hst. (No gratuities are charged)

Payment-A 10% deposit is required upon confirmation of your reservation. 50% of the estimated cost of your reception is due 90 days prior. Final payment is due one week before your event. Any outstanding items not captured on final payment folio like host bar will be reconciled on a final balance invoice, post event.

Your Wedding cake should be delivered and set up on the day of your Wedding. Unfortunately, there is no onsite storage available. Please provide containers if you wish to take home any cake not served at your reception.

Queen's Event Services will take all necessary care; however we cannot assume responsibilities for the loss or damage to property left in the Queen's facility prior, during or after your event.

For events with music (live or recorded) a SOCAN and Resound (Performing rights tariff) will apply.

Liquor License for Patio required with a \$330.00 fee

Upgraded chairs and linens are available at an additional cost.

Package requires a minimum of 100 guests

Wedding ceremony options are not included in the wedding package pricing but may be available upon request.

**Prices are subject to change

