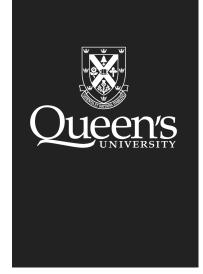


# AGNES ETHERINGTON ART CENTRE WEDDING PACKAGE



## **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

# \$139.00 per person plus HST\*\*

# Package Inclusions

Complimentary Atrium rental
Dedicated Event Services Coordinator
Easel for seating chart
Podium with microphone & sound system
White linens
Bar set up fee
Menu tasting for the couple
Selection of standard venue setups
Customized menus based on our wedding menu
No gratuities charged

# **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

# AGNES ETHERINGTON ART CENTRE WEDDING PACKAGE



# **Cocktail Reception**

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

#### **Dinner Menu**

(served with fresh bread and butter, water service, freshly brewed coffee and select tea)

## Soup or Salad (Choose One)

Kale Spinach Salad with avocado, mango and lemon shallot dressing topped with spiced walnuts and crumbled goat cheese

Kale Caesar Salad with baby kale, parmesan, bacon, garlic croutons and creamy Caesar dressing

Mixed Green Salad with roasted caramelized pears and honey shallot vinaigrette

Green Salad with baby spinach, fresh strawberries and sweet maple vinaigrette topped with crumbled goat cheese

Spinach Salad with fresh mint, cantaloupe, avocado, red peppers and mint apple vinaigrette

Puree of Root Vegetables with chive cream soup

Cold Cucumber Soup with yogurt and dill

## **Entrees (Choose Two)**

Mediterranean Salmon Served with Roasted Potato with garlic, lemon, oregano and sautéed vegetables

Margarita Salmon
Served with Lime Cilantro Rice and baked parmesan tomato

Herb Roasted Chicken
Served with Sweet Potato wedges with rosemary and roasted beets with balsamic glaze

Spinach and Feta Stuffed Chicken Served with Garlic smashed potatoes and grilled corn on the cob

## **Vegetarian Option (Choose one)**

Mushroom Strudel with roasted red pepper coulis served with grilled zucchini peppers

Corn Cake Stack with aged cheddar and baby arugula with a balsamic glaze (Gluten Free)

#### Late Night Buffet (Choose One)

Poutine Bar

Sliders with Fries

Fresh Fruit Platters

Roasted Garlic Herb Crusted New York Srtiploin
Rich red wine demi-glace served with baked garlic parmesan potato wedges
and roasted root vegetables

New York Striploin with Peppercorn Sauce Served with potato gratin and roasted carrots

Beef Tenderloin Diane\*
Served with Parisienne style potatoes and grilled lemon parmesan asparagus

Char Grilled Three- Herb Chimichurri Beef Tenderloin\*
Topped with grilled citrus shrimp skewer served with chive mashed potatoes
and grilled summer vegetables

\* Beef Tenderloin upgrade is \$6.00 per person

## **Dessert (Choose One)**

Mini Dessert Duo - Lemon Panna Cotta & Chocolate Marquise with fresh berries

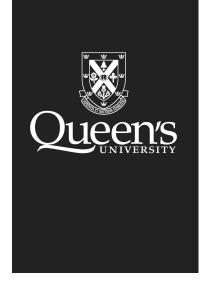
Citrus and Caramel Mousse Parfaits

Seasonal Berry Cheesecake

Chocolate Pear Tart

Triple-Chocolate Mousse Cake

# AGNES ETHERINGTON ART CENTRE 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.

Upgraded chairs and linens are available at an additional cost.

Package requires a minimum of 60 guests, up to a maximum of 80.

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

Access to the on-site art gallery and Etherington House for may be added at an additional cost.

Helium filled balloons are permitted, provided they remain tethered at all times. In the event that balloons are released, additional fees will apply for their retrieval.

Music and sound must be kept below 85 decibels in volume to comply with workplace safety requirements. If sound is expected to exceed this limit, advance approval must be obtained from the Visitor Services Assistant and the client must provide adequate personal protective equipment for each Agnes staff person working at the event.

Smoke machines are not allowed; they may set off smoke detectors/sprinklers.

\*\*Prices are subject to change