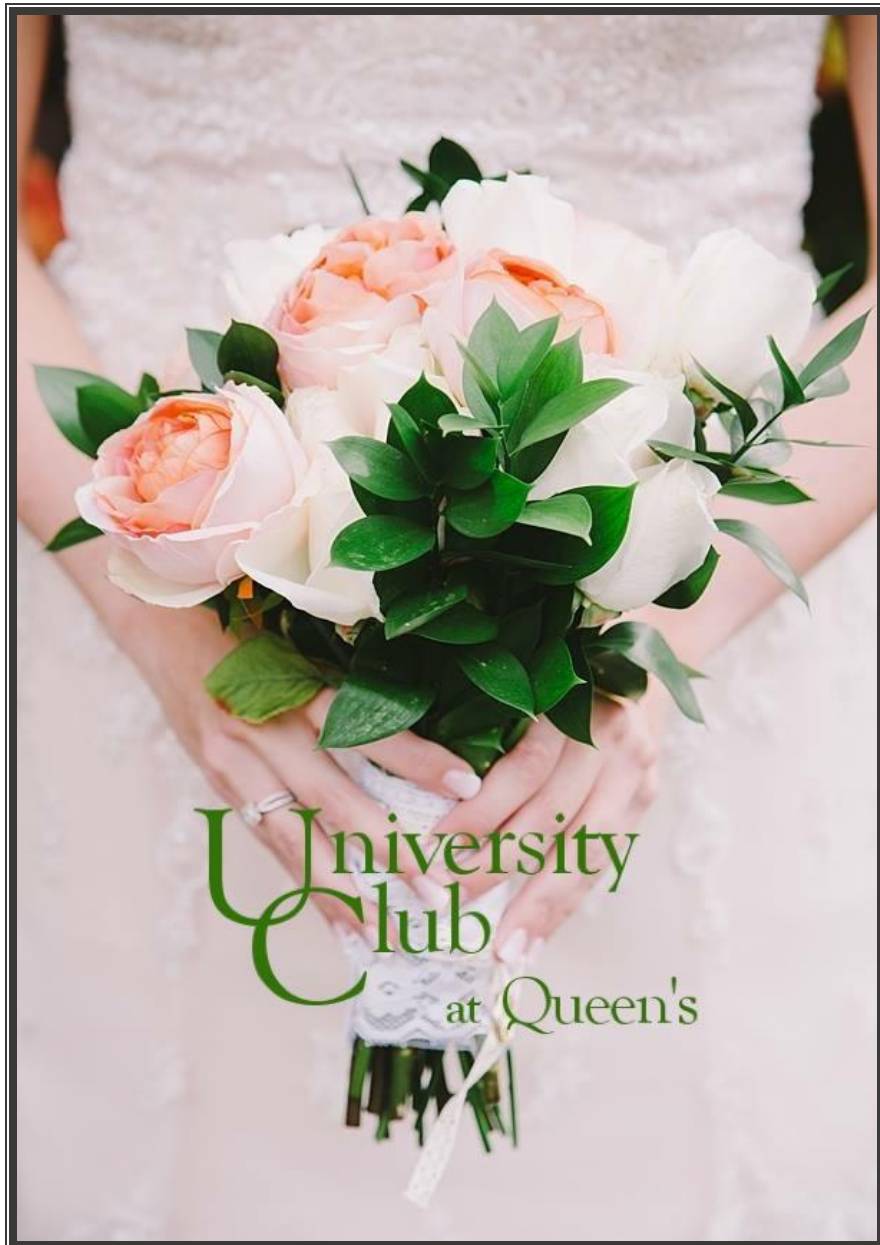


THE UNIVERSITY CLUB AT QUEEN'S

2022

168 STUART STREET | KINGSTON | ONTARIO | K7L 2V8
613-533-2846



www.queensu.ca/uclub

Wedding Package



Our beautiful club offers you and your guests an
Exclusive Private Venue.

Nestled in the heart of Queen's Campus, yet steps away
from the hustle and bustle of downtown Kingston.

Situated on the shores of Lake Ontario,
The University Club provides a perfect setting
with some of the best views in the city.

Book a tour with Ryan our Events Coordinator
and meet our team of dedicated staff.

Be assured that we will take care of all the details that come up
in the months it takes to plan a wedding.

We look forward to sharing this journey with you as we are committed
to making sure your day is spectacular.

Congratulations!

Our Wedding Package includes the following:

Private use of entire club

A separate room is available for the bridal party with access up to 2 hours prior to the ceremony

Beautifully landscaped grounds

Ceremony set up

Interior room for rain plan (capacity up to 100 guests)

Signing table and chairs

Interior and exterior audio and visual equipment

Decorative directional signage

Ceiling to floor head table backdrop with lights

Lemon water station

Prosecco toast

Reception platters

Served dinner or buffet

Dinner wine

White table linens and napkins

Choice of coloured napkins – Gold, Burgundy, Black, Lilac, Purple or Navy Blue

Votives throughout

Cake and late-night coffee service

Late night savoury pastries

Complimentary lunch for 2 within the first year

Taxi chit for the “Just Married” couple to their overnight accommodation in the downtown area

Low season “Winter Weddings” November to March
& Mid-week weddings throughout the year enjoy a 10% discount

New Year’s Eve excluded from discount

Wedding Package

140 - Adult

45 - Children 75 - Youth

Onsite wedding ceremony

Cocktail reception

Prosecco toast

Charcuterie board to include: chevre log, gorgonzola, gouda, smoked cheddar, brie, spiced cashews, cured meats, pickles & olives, crackers, breads & bread sticks, grapes, and chutney.

Circulated hot hors d'oeuvres

Southwestern shrimp skewers / lamb koftas with tzatziki / vegetarian spring rolls

Placed cold hors d'oeuvres

Chipotle mango salsa filo cups / hummus crostini
smoked salmon mousse on pumpernickel

Served dinner or buffet

4 course dinner - soup, salad, artisan breads, main entrees, dessert, coffee

3 course dinner - appetizer, artisan breads, main entrees, dessert, coffee

Buffet - 3 main entrees (including vegetarian), potatoes/rice, vegetables, salads, artisan breads, dessert table, coffee

2 glasses of house wine per guest with dinner

Complimentary soft drinks for children

Late night savoury pastries



Appetizers

Pancetta, pea and smoked cheddar risotto
Herb and garlic sauteed shrimp

Soups

San Marzano plum tomato with toasted parmesan crisps
Field mushroom
Sweet potato chipotle with sweet potato crisps
Honey roasted butternut squash with roasted garlic, ginger, and spice

Salads

Caesar with bacon, grated parmesan, herb croutons in a creamy dressing
Mixed organic greens with caramelized walnuts, sliced pears in an apple cider vinaigrette
Baby kale with toasted cashews, gruyere, candied bacon in a shallot and Dijon vinaigrette

Vegetarian entrees

Roast pumpkin risotto with candied walnuts, honey roasted squash and sage pesto
Grilled mushroom and brie aglio e olio with arugula, wild mushrooms, charred shallots, roasted garlic, and tomatoes
Roast corn, quinoa, and black bean stuffed portobello mushrooms with jalapeno green pepper sauce and queso fresco

Vegan entrée

Grilled eggplant roulade with shiitake mushroom and red quinoa, wilted spinach and hazelnut pepper Bolognese with a cherry tomato relish

Meat entrees

Prime rib of beef thick cut 8oz with horseradish and jus (*market price*)

Grilled 6 oz filet mignon with choice of sauce (*market price*)

- Grilled shiitake mushroom
- Horseradish jus
- Chianti beurre rouge
- Marsala sauce

Fish entrees

Wild BC halibut with a toasted hazelnut romesco

Seared rainbow trout with a shallot and herb beurre blanc

Applewood Bay of Fundy salmon with an avocado roma tomato salsa

Chicken entrée

Chicken supreme stuffed with roasted red pepper pesto, brie cheese & pancetta with a pomodoro sauce

Roasted chicken supreme with a tarragon mushroom cream sauce

Sides

Chef's choice of seasonal vegetables and roasted fingerling potatoes / rice pilaf

Children's Menu (choose one entrée for all children)

Macaroni cheese bake & garlic bread | Chicken fingers & fries

Spaghetti & meatballs with garlic bread

Dessert and soft drink

Buffet

Prime rib au jus, applewood Bay of Fundy salmon with avocado roma tomato salsa, eggplant parmesan, assorted salads, rice & potatoes, baked breads, desserts, fresh fruit platter plus tea and coffee

Desserts

Raspberry white chocolate cheesecake mousse
Maple white chocolate cheesecake
Double chocolate brownie with whipped cream and berry coulis
Carrot cake
Mocha chocolate fudge cake with butter cream icing

Gluten free desserts

Classic crème brûlée
Brûlée with a twist; maple or pumpkin
Mocha pot de crème
Lemon pot de crème
Lemon cheesecake mousse

Vegan

Spiced gingerbread cake with mocha cashew frosting



We cater to all dietary requirements

Allergen statement

While we make every attempt to keep our food items free of life-threatening allergens, we cannot guarantee that our products are free of all possible allergens.

Please discuss at time of booking.

Terms, Conditions and Agreements

- A non-refundable deposit of \$1750 is required to secure the booking.
- Cancellation policy: The deposit is non-refundable. Cancellations must be made 14 days prior to the event otherwise a fee equivalent to 50% of the total invoice will occur. Any cancellations within a week prior to the event will result in a fee equivalent to all costs incurred including food and labour costs to a maximum of 75% of the total invoice.
- If the venue becomes unavailable due to an emergency arising from circumstances out of our control an alternate date will be scheduled where possible or a full refund of all amounts paid to date will be administered.
- Payments can be made by E-transfer, Visa, Mastercard or debit.
- Alcoholic beverages will not be sold to persons under the age of 19.
- A SOCAN music tariff will be added to the event invoice.
- Menu and pricing subject to change without notice and all pricing is subject to HST.
- With the exception of wedding cake, no outside catering is permitted.
- Gratuities are not included nor expected.



Please fill out and return with your deposit

Thank you

Event date:

Name:

Name:

Address:

Phone number:

Phone number:

I agree to the terms and conditions as set out on the previous page

Signed:

Signed:

Dated:

The University Club at Queen's Inc.
168 Stuart Street
Kingston, ON
K7L 2V8

