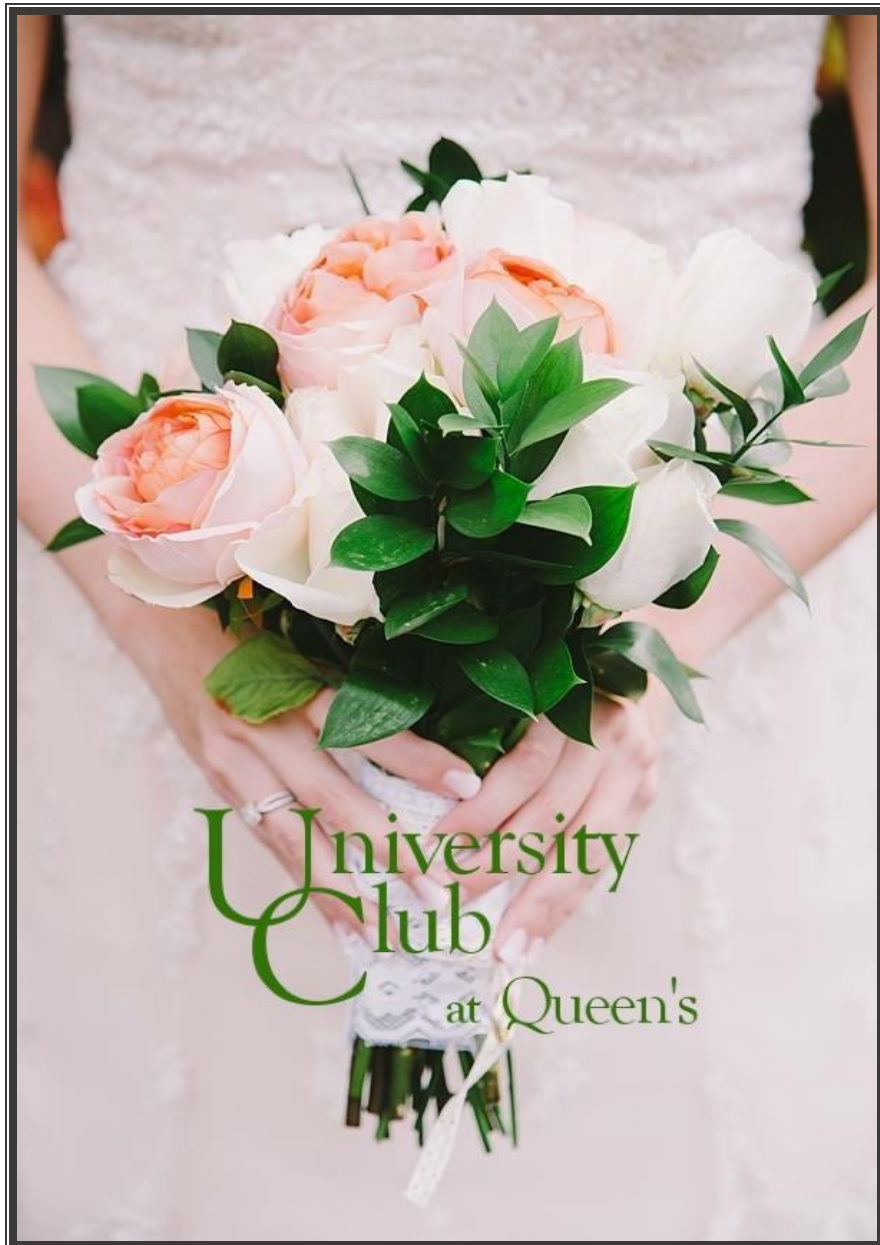


# THE UNIVERSITY CLUB AT QUEEN'S

2022

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



[www.queensu.ca/uclub](http://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 Nina 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

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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 mounts 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:

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Name:

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Name:

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Address:

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Phone number:

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Phone number:

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

Signed:

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Signed:

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Dated:

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

