

# THE DONALD GORDON HOTEL AND CONFERENCE CENTRE

## 2024 Wedding Package



**WEDDING PACKAGE**  
**\$133.00/person**  
**plus applicable tax and 15% gratuity**

**PACKAGE INCLUSIONS**

**Food & Beverage Service**

Passed Canapés  
3 Course Plated Dinner Service  
Coffee/Tea Service  
2 Glasses of House Wine Per Person  
Late Night Station  
White Round Floor-Length Table Linen  
White Linen Napkins  
Elegant White Tableware, Silverware, and Glassware

**Venue Space**

Dedicated Event Coordinator  
Easel for Seating Chart  
Portable Sound System  
Staffing, Servers, and Bartenders  
Host Bar or Cash Bar Options.  
Preferred Group Accommodation Rates

*Minimum 25 people*

*Maximum capacity 70 people for on-site ceremony*

*Maximum capacity for banquet dinner 104 people (13x round tables of 8ppl banquet)*



## RECEPTION MENU

(Choice of 3)

(approx. 2 pieces per person)

### Hot Canapés

Mini Beef Wellingtons  
Garlic Shrimp en Croute  
Vegetable Samosas (Vegan)  
Bacon Wrapped Dates  
Beef and Bleu Flat Bread Bites  
Wild Mushroom and Smoked Gouda (Veg)  
Brie Crostini with Cranberry (Veg)  
Garlic Mushroom Croustades (Veg)  
Open Faced Brisket Sliders with Crispy Onion  
Prosciutto Wrapped Asparagus (GF)  
Coconut Crusted Cauliflower Bites with Vegan Avocado Crema (Vegan/GF)

### Cold Canapés

Lobster Phyllo Bouchées  
Mini Lobster Rolls  
Bruschetta and Avocado Croustades (Veg)  
Smoke Salmon Pikelets  
Baked Brie, Pear, and Pecan Bites (Veg)  
Tomato and Chevre Croustades (Veg)  
Calabrese Skewes (Veg/GF)  
Crab and Garlic Naans  
Watermelon Feta (GF, Veg)  
Fresh Fruit Skewers (Vegan, GF)  
Rice Paper Vegetable Rolls (Vegan, GF)

*(GF: Gluten Free, Veg, Vegetarian)*



## DINNER MENU

(Children's menus available upon request ages 5-12)

### STARTER

(Choice of 1)

#### **Roasted Beet and Goat Cheese Salad**

Heritage Blend Lettuce with Heirloom Carrot and Onion Confetti, Honey, and Balsamic Roasted Red, Yellow and Candy Cane Beets Topped with Creamy Goat's Cheese and Candied Pecans. Balsamic Reduction Dressing

#### **DGC Crown Salad**

Spring Green Mixed Rolled in a Cucumber Slice with Blonde Frisée and Arugula Topped with Pepper, Onion, and Carrot Confetti, Heirloom Cherry Tomatoes and Crumbled Gorgonzola

#### **Caesar Salad**

Romaine Heart, Pancetta, Sourdough Croutons, House Made Dressing

#### **Roasted Butternut Squash Soup**

Butternut Squash, Onion and Carrot Roasted in Brown Sugar and Herbs

#### **Creamy Tomato, Basil, and Parmesan Soup**

Roasted Tomato, Onion, Celery and Carrot with Fresh Basil and Grana Padano Cheese



## **DINNER ENTRÉE**

(Choice of 1 meat and 1 veg/vegan 25-49 people)  
(Choice of 2 meat and 1 veg/vegan 50-104 people)

### **Mediterranean Salmon**

Seared Salmon Served over Orzo, Peppers, Red Onion, Roasted Heirloom Tomatoes and Spinach

### **Lemon Panko Haddock**

Pan Seared Haddock Crusted with Herbed Panko and Baked. Served with Garlic Braised Kale, Roasted Red Peppers and Herb Polenta Cake

### **Bourbon Pecan Chicken**

Seared and Baked Chicken Breast Crusted with Crushed Pecans and Panko, Topped with Bourbon Butter Sauce Served with Garlic Mashed Potato and Mixed Vegetables

### **New York Striploin Steak**

Grilled New York Striploin Steak Served Medium Rare Topped with Madeira Demi-Glace Served with Smoked Cheddar and Chive Mashed Potato and Seasonal Vegetables

### **Slow Roasted Prime Rib**

Slow Roasted Prime Rib au jus Served Medium Rare with Garlic Mashed Potatoes and Seasonal Vegetables

*Upgrade to Beef Tenderloin at market price*

## **Vegetarian / Vegan Entrées**

### **Quinoa and Vegetable Stuffed Portobello Mushrooms (Veg/Vegan, GF)**

Portobello Mushrooms Topped with Quinoa and Roasted Vegetables

### **Oven Roasted Veggie Stack (Veg, Vegan, GF)**

Oven Roasted Vegetables Stacked and Topped with Fresh Herbs and Balsamic Reduction Served with Wild Rice

### **Mushroom Gnocchi (Veg)**

Fresh Local Oyster, Chestnut, Lion's Mane Mushrooms from The Fungi Connection in a Roasted Garlic Cream Sauce, and Grana Padano Parmesan Cheese

### **DESSERT**

(Choice of 1)

Mini Dessert Duo  
Crème Brulé Cheesecake  
Triple Chocolate Mousse  
Lemon Mousse and Berry Parfait

### **LATE NIGHT STATION**

(Choice of 1)

#### **Poutine Bar**

(Live Action Chef Service for 1hr)

Includes French Fries, Poutine Gravy, St. Albert Cheese Curds, Bacon, Scallions, Roasted Peppers, Caramelized Onions, Tomatoes, Hot Peppers and Jalapenos.

#### **Sliders with Fries**

(maximum 2hrs displayed)

Grilled Mini Beef Burgers, Chicken & Biscuits, Pulled BBQ Jackfruit, Roasted Vegetables Sides, Coleslaw, Hot Peppers, Bacon, Assorted Sauces, Onion, Cheeses, Guacamole, Lettuce, Tomatoes, Pickles, and Assorted Relishes.

#### **Sweet Indulgence**

(maximum 2hrs displayed)

Mini Cupcakes, Assorted Sweet Squares, S'mores, Assorted Seasonal Sliced Fruit Skewers, Caramel and Strawberry Sauce with Assorted Toppings

#### **Pizza**

(maximum 2hrs displayed)

Assorted chef's choice pizzas and dip  
Gluten free available upon request



## **A LA CARTE ENHANCEMENTS**

### **Reception Stationary Display**

(Maximum 2 Hrs Displayed)

International and Domestic Cheeses

Fresh Fruit and Berries

Seasonal Crudites with House Made Garlic Dip

Assorted Antipasto

Chocolate Dipped Strawberries

Assorted Mini Sweets

\$24.95/person



### **Evening Coffee/Tea Station**

Assortment of caffeinated and decaffeinated tea. Starbucks coffee/decaf

\$2.75/person

### **Make it a 4 course Dinner**

\$9.00/person

### **Non-Alcoholic Punch**





\$2.75/person

### **Additional Canapes (2 pieces per person)**




\$7.00/person

### **Chef Selection Charcuterie Board with House Made Jams**

\$12.50/person

	VENUE	4 HRS	8 HRS
	<p><b>Coach House Pub</b></p> <p>Maximum 80 people            Reception style setup            Existing seating for 31 people</p> <p>Portable audio available            1x wall mounted TV</p>	<p>\$660.00            +tax</p>	<p>\$1320.00            +tax</p>
	<p><b>John Deutsch Room</b></p> <p>Maximum 42 people            Reception, or banquet setup            (5x round tables of 8ppl and            1 sweetheart table)</p> <p>Portable audio available</p>	<p>\$435.00            +tax</p>	<p>\$870.00            +tax</p>
	<p><b>Boardroom</b></p> <p>Maximum 42 people            Reception, or banquet setup            (5x round tables of 8ppl and            1 sweetheart table)</p> <p>Portable audio available</p>	<p>\$435.00            +tax</p>	<p>\$870.00            +tax</p>
	<p><b>Room B</b></p> <p>Maximum 104ppl Banquet            setup (13x round tables of 8ppl)</p> <p>1x built-in projector/screen,            audio, and mics</p>	<p>\$660.00            +tax</p>	<p>\$1320.00            +tax</p>



	VENUE	4 HRS	8 HRS
	<b>Courtyard Ceremony</b>  Maximum 70ppl. Outdoor chairs not included.  Portable audio available	\$300.00 +tax	
	<b>Crush Area Ceremony</b>  Indoor Ceremony 33-70ppl  Portable audio available	\$300.00 +tax	
	<b>Boardroom Ceremony</b>  Maximum 32ppl including wedding couple  Portable audio available	\$300.00 +tax	

### ADDITIONAL FEES

SOCAN/ReSound fee (music tariff)

10% Admin Fee on total final invoice

\$2.50+tax/person Cake cutting fee

\$47.00+tax and gratuities/person - Menu Tasting

\$140.00+tax - Furniture Storage Fee (applicable based on desired setup in the Coach House Pub)

Early setup - Facility Fee's (Based on booked venue space and desired timing)

## GENERAL INFORMATION

1. Wedding cake should be delivered and set up on the day of your Wedding. There is no onsite storage available. Please provide containers if you wish to take home any cake not served at your reception.
2. We do not provide outdoor ceremony chairs. Upgraded chairs can be rented through our preferred vendors
3. Package requires a minimum of 25 guests, up to a maximum of 104 guests.
4. Smoke machines or open flame candles are not permitted. If you are using candles, please make sure flame is enclosed (1 inch below the encasing). Confetti, sparkles, beads or sprinkles are not permitted.
5. Based on availability a setup the evening prior can be arranged. Additional facility fees to apply.

## Food and Beverage

All food and beverage must be provided by the hotel and consumed on the premises. Removal of any food and beverage, whether consumed or not, is not permitted.

All food and beverage is subject to HST and 15% gratuity.

All alcoholic beverages must be dispensed by the DGC servers and bartenders.

The Donald Gordon Hotel & Conference Centre is fully licensed for the service of alcoholic beverages and operates in strict compliance with the Alcohol and Gaming Commission of Ontario and the Liquor Control Act of Ontario.

## SOCAN and Re:Sound Music Licensing Fees

A tariff is charged by law for events that include musical entertainment, live or recorded, and is paid to the society of Composers, Authors and Music Publishers of Canada.

(SOCAN) and Re:Sound Music Licensing Company for your right to use music which is copyrighted. These fees will be charged to your master account and paid on your behalf by the hotel to SOCAN and Re:Sound. Fees are subject to change in accordance with governing laws.

### Copyright Board Tariff No. 8 SOCAN EVENTS WITH DANCING

1-100 capacity \$41.13 plus tax  
101-300 people \$59.17 plus tax

### EVENTS WITHOUT DANCING

1-100 capacity \$20.56 plus tax  
101-300 capacity \$29.56 plus tax

### Copyright Board Tariff No. 5 RE:SOUND EVENTS WITH DANCING

1-100 capacity \$18.51 plus tax  
101-300 capacity \$26.63 plus tax

### EVENTS WITHOUT DANCING

1-100 capacity \$9.25 plus tax  
101-300 capacity \$13.30 plus tax