

THE DONALD GORDON HOTEL AND CONFERENCE CENTRE

2024 Reception Style Wedding Package



2024 RECEPTION STYLE WEDDING PACKAGE

\$58.00 per person

plus applicable tax and 15% gratuity

PACKAGE INCLUSIONS

Food & Beverage

Stationary Reception Display

Passed Canapés

1 Food Station

White Table Linen

White China, Silverware, and Glassware

Venue Space

Dedicated Event Coordinator

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)



STATIONARY RECEPTION FOOD

(Displayed for a maximum of 2hrs)

International and Domestic Cheese Board with Fresh Berries
Seasonal Crudités with House Made Garlic Dip
Assorted Antipasto Platter
Cold Sautéed Garlic Shrimp and Sauce
Chocolate Dipped Strawberries
Assorted Mini Sweets

CANAPES

(Choice of 4)

(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)

FOOD STATION

(Choice of 1)

Poutine Bar

(Live Action Chef Serving 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

(Displayed for a maximum of 2hrs)

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

(Displayed for a maximum of 2hrs)

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

Pizza

(Displayed for a maximum of 2hrs)

Assorted Chef's Choice Pizzas and Dip
(Gluten free available upon request)



A LA CARTE ENHANCEMENTS

Coffee/Tea Station
Assortment of Caffeinated and Decaffeinated Tea.
Starbucks Coffee
\$2.75/person

Chef Selection Charcuterie Board with House Made Jams
\$12.50/person


House Smoked Salmon with Pickled Red Onion and
Capers with Local Pan Chancho Pumpernickel Bread
\$12.50/person




Middle Eastern Inspired Hummus and Breads, 3 House
Made Hummus Served with Roasted Vegetables,
Olives Alongside Naan and Pita Breads
\$9.00/person

Assorted Sweet and Savory House Made Chips and Dips
\$5.00/person

Additional Canapes (2 pieces per person)
\$7.00/person



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

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