



Quality
INN

BY CHOICE HOTELS

Conference Centre
Kingston Central

**WEDDING
PACKAGE**



CARTIER BALLROOM

THE METROPOLITAN PACKAGE

\$95 per person

Overnight accommodation for the happy couple in a King Room. Complimentary bottle of sparkling wine in the guest room. Preferred guest room rates for your overnight guests.

Grand Ballroom Rental

- Head table, registry, gift, cake and DJ tables, dressed with white linens and skirting
- Candlelight for each table
- Long white tablecloths and napkins
- Easel for seating chart
- Mic, Podium, Screen and LCD Projector
- Elegant white china, flatware and glassware

Cocktail Reception

- Selection of served chef's choice hot & cold canapés
- Cheese Board with Crostini

Three-Course Dinner

- Soup or Salad
- Main Course
- Dessert
- Tea & Coffee
- Wine service with dinner (2 glasses of house wine per guest)

Late Night Reception

- Selection of Gourmet Pizzas
- Complimentary Cake Cutting
- Fresh Fruit Platter
- Coffee & Tea

Menu Tasting

Our skilled culinary team wants to create a meal that is memorable and exactly to your taste for your guests to enjoy. We offer a meal tasting at \$55 + tax and gratuity that you can schedule Monday through Thursday

All prices subject to 18% gratuity & HST.

PLATED DINNER PRIX FIXE

Appetizers (Choose 1)

- **Tomato Bisque:** pistou & lemon garlic croutons, Hojiblanca olive oil 🌿
- **Butternut Squash Soup:** spiced crème fraîche & toasted pepitas 🌿🌱
- **Mushroom Velouté:** smoked olive oil & truffle parsnip chips 🌿🌱
- **Caesar Salad:** romaine, double smoked bacon, focaccia crumble & parmesan
- **Baby Greens:** orange miso vinaigrette, shaved vegetables & wonton crisps 🌿
- **Roasted Beets:** baby frisée, crumbled chèvre, almond granola & sherry vinaigrette 🌿

Mains (Choose 3, 2+1 veg)

- **Certified Angus Top Sirloin Steak:** roasted garlic crushed fingerlings, green beans, porcini demi-glace 🌱
- **Chicken Supreme:** herb & preserved lemon crust, smoked almond romesco, fingerling potato, julienne vegetable mélange 🌱🥛

Mains (continued)

- **Chinook Salmon:** pecan & panko crust, fingerling potato, vegetable mélange & tarragon cream
- **Celeriac Steak:** carrot purée, fingerling potato, vegetable mélange, umami demi-glace 🌿
- **Prime Rib** (+\$9 per person): roasted garlic crushed potato, green beans, Yorkshire pudding, rosemary natural jus 🌱

Dessert (Choose 1)

- **7 Layer Chocolate Torte:** chocolate genoise, hazelnut feuilletine, ganache buttercream, amareno cherries
- **Crème Brûlée:** almond espresso biscotti & berries
- **Lemon Bergamont Tart:** toasted meringue & frosted blueberries
- **Double Chocolate Cheesecake:** caramel sauce and candied pecans





CANAPÉS + ENHANCEMENTS

Enhancements

Crudité: fresh-cut vegetables, house-made dip & hummus 🌿
\$5 per person

Local Artisan Cheeses: fruit & nuts, dried fruit, chutney, crackers & baguette 🌿
\$12 per person

Local Charcuterie Board: cured meats, baguette, gherkins, house-pickled vegetables, Mrs. McGarrigle's grainy dijon mustard
\$16 per person

Fruit Platter: fresh sliced fruit, Biemond yogurt & honey dip 🌿
\$5 per person

Mezze Bar: fresh focaccia & ciabatta, hummus, antipasto tapenade, caramelized onion dip, marinated olives 🌿
\$7 per person

Carne Asada Tacos: marinated grilled beef skirt, avocado, cilantro relish, cotija
\$55 per dozen

Enright Cattle Co. Sliders: brioche bun, double cream brie, truffle aioli
\$55 per dozen

Hot | \$31 per dozen

- Vegetarian spring rolls & nuoc cham 🌿🍷
- Chicken satay & peanut sauce 🌿🍷
- Beef Wellingtons & horseradish cream
- Caramelized onion & brie tartlette 🌿
- Pork kimchi gyoza + sesame soy 🍷

Cold | \$31 per dozen

- Cold water shrimp waldorf 🌿🍷
- Honey blistered tomato & whipped parmesan cream 🌿
- Ahi tuna poke & fried sushi rice 🌿🍷
- Blackened chicken, apple butter & torched brie
- Anitipasti tapenade & smoked almond romesco 🌿

CASH BAR

Standard Liquor

- **Standard Liquor:** Iceberg Vodka, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Sauza Silver Tequila, Evan Williams Bourbon **\$8**
- **Premium Liquor:** Grey Goose Vodka, Appleton's Rum, Bombay Gin, Lot 40 Rye, Makers Mark Bourbon, Tequila Tromba **\$10**
- **Single Malt Scotch & Blended Scotch:** Glenfiddich 12, Glenlivet 12, Johnnie Walker Red Label, Chivas Regal **\$13**

Cocktails

- **Martini:** Vodka or Gin, dry vermouth (2oz) **\$14**
- **Cosmopolitan:** Vodka, triple sec, cranberry, lime (2oz) **\$14**
- **Tom Collins:** Gin, lemon, simple syrup, soda (1.5 oz) **\$12**
- **Bloody Caesar:** Vodka, clamato juice, hot sauce, worcestershire, lime (1.5 oz) **\$12**
- **Topical Punch:** Vodka, peach schnapps, malibu rum, orange & pineapple juice, soda (1.5 oz) **\$12**

White & Sparkling

- House Peller Chardonnay **\$8 / \$38 BTL**
- Pinot Grigio, Terre Gaie **\$8.50 / \$40 BTL**
- Sauvignon Blanc, Vic, Languedoc, France **\$9.50 / \$46 BTL**
- Riesling, Trius **\$8.50 / \$40 BTL**
- House Sparkling Spunmate Brut, NUA (6oz) **\$9.50 / \$46 BTL**

Red

- House Peller Cabernet Merlot **\$8 / \$38 BTL**
- Pinot Noir, Racine, France **\$11.50 / \$48 BTL**
- Malbec, Septima **\$10.50 / \$45 BTL**
- Cabernet Sauvignon, Coastal Vines, California **\$11.50 / \$48 BTL**

Beer

- **Domestic:** Budweiser, Bud Lite, Molson Canadian, Alexander Keith's **\$7**
- **Imported:** Corona, Stella Artois **\$8.50**
- **Craft:** MacKinnon Brothers 8 Man, Spreadhead Lighter Lager, Skeleton Amber 6.6, Riverhead Tropical IPA **\$9.50**
special order request

Coolers & Cider

- Smirnoff Ice **\$8.50**
- Tawse Cider **\$9.50**





HOST BAR

Standard Liquor

- **Standard Liquor:** Iceberg Vodka, Bacardi White Rum, Beefeater Gin, Canadian Club Rye, Sauza Silver Tequila, Evan Williams Bourbon **\$7**
- **Premium Liquor:** Grey Goose Vodka, Appleton's Rum, Bombay Gin, Lot 40 Rye, Makers Mark Bourbon, Tequila Tromba **\$9**
- **Single Malt Scotch & Blended Scotch:** Glenfiddich 12, Glenlivet 12, Johnnie Walker Red Label, Chivas Regal **\$12**

Cocktails

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- **Cosmopolitan:** Vodka, triple sec, cranberry, lime (2oz) **\$13**
- **Tom Collins:** Gin, lemon, simple syrup, soda (1.5 oz) **\$11**
- **Bloody Caesar:** Vodka, clamato juice, hot sauce, worcestershire, lime (1.5 oz) **\$11**
- **Topical Punch:** Vodka, peach schnapps, malibu rum, orange & pineapple juice, soda (1.5 oz) **\$11**

White & Sparkling

- House Peller Chardonnay **\$7.50 / \$37 BTL**
- Pinot Grigio, Terre Gaie **\$8 / \$39 BTL**
- Sauvignon Blanc, Vic, Languedoc, France **\$9 / \$45 BTL**
- Riesling, Trius **\$8 / \$39 BTL**
- House Sparkling Spunmate Brut, NUA (6oz) **\$9 / \$45 BTL**

Red

- House Peller Cabernet Merlot **\$7.50 / \$37 BTL**
- Pinot Noir, Racine, France **\$11 / \$47 BTL**
- Malbec, Septima **\$10 / \$44 BTL**
- Cabernet Sauvignon, Coastal Vines, California **\$11 / \$47 BTL**

Beer

- **Domestic:** Budweiser, Bud Lite, Molson Canadian, Alexander Keith's **\$6.50**
- **Imported:** Corona, Stella Artois **\$8**
- **Craft:** MacKinnon Brothers 8 Man, Spreadhead Lighter Lager, Skeleton Amber 6.6, Riverhead Tropical IPA **\$9**
special order request

Coolers & Cider

- Smirnoff Ice **\$8**
- Tawse Cider **\$9**

SOCAN & RE:SOUND FEES

SOCAN” and “RE:Sound” are fees implemented by the Government to compensate recording artists and recording companies when music is played. SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property. Re:Sound is a fee that ensures the company still owns the physical recording of a song. It is important to note that SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music. These fees are mandatory to anyone wishing to play music at an event.

To book your wedding at the
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