

Welcome To The Holiday Inn Kingston-Waterfront

A Perfect Setting for your Special Day with the Best in Food & Service

The Holiday Inn Kingston-Waterfront is pleased to offer you a variety of venues for your Wedding Day. Our 6th floor **Bellevue Ballroom** overlooks Kingston's Historic Inner Harbour, offering a beautiful view and an elegantly romantic setting. **Why not do it under the Stars!!** New to our Wedding portfolio is our **Lakeside Garden** area, surrounded by giant willows, rock gardens and the sparkling waters of Lake Ontario. The perfect relaxed atmosphere providing fond memories for years to come!

Our service professionals have the expertise to ensure your wedding is a stress free, joyous occasion. Our Wedding Consultant will guide you through this most important day. Our Executive Chef and his culinary team enjoy a reputation as one of the areas finest! They would be pleased to create a unique menu tailored to your specific requests and accommodate any special requirements that you or your guests may have.

Our menu prices include the use and complete set-up of our wedding facilities, dining tables with crisp white linens decorated with flowers and candles. We are also pleased to provide guest book, cake and DJ tables, fully draped and skirted. To compliment this, our fully trained professionals will provide a level of service that will not merely meet but rather exceed your expectations and dreams.

The Holiday Inn Kingston will also offer special group rates for your family and friends requiring accommodations while attending your special day.

Should you require further information, have any questions or would like to view our facilities, please feel free to contact us at your convenience.

Lisa Knapp, Conference Service Manager
(613) 549-8400 ext. 2605
E-mail—adminl@hikingstonwaterfront.com

Suggestions for A Successful Evening

Decorations Provided By Bridal Party

Any decorations provided by the bridal party should be delivered to the hotel one day prior to the wedding. Each box should be clearly marked with both The Bride and Grooms names and to the attention of Lise Muir.

Head Table

*Please provide the number of place settings required for head table guests.
Our staff would be pleased to seat the head table if you so desire.
Table reservation requirements (i.e. family members) must be given in advance.*

Toasts

The Master of Ceremonies should contact our Banquet Manager upon arrival to go over the arrangements regarding grace, the announcement of the cake cutting as well as the proposal of toasts, etc.

Wedding Cake & Cutting Ceremony

*The cake should be delivered and set up by your cake maker on the day of the ceremony.
If you wish to take home any left over wedding cake, please be sure to provide us with the cake box.*

Our Gift to You

*The Holiday Inn Kingston Waterfront is pleased to offer a complimentary
King Riverside bedroom to the bride and groom on the night of their reception.*

***For a wedding you and your guests will remember,
rely on the professionals.***

After all, Holiday Inns host more Weddings than anyone in Canada.

So give us a call today!

Wedding Day Packages

Your complete wedding day package starts with a reception upon arrival.

Menu Package Includes Hors d'Oeuvre Reception Including with the following:

- Chef's Selection of Hot & Cold Canapés and Hors d'Oeuvres
European & Domestic Cheeses with Assorted Crackers*

Please ask our wedding specialists about butler service for your pre-dinner reception.

Dinner will then be served in our Bellevue Ballroom

Please see attached sit down & buffet style selections.

*Two Glasses of our House Red and/or White Wines
Per Person is included with your Dinner*

House Red and House White

***To Compliment Your Wedding Package
Add One Of The Following For \$7.00 Per Person***

Late Night Snack Table

*Assorted Cocktail Sandwiches
Crudités and Dip
Seasonal Fruit Platter
Coffee & Tea*

Late Night Sweet Table

*Seasonal Fruit Platter
Fresh Berries with Heavy Cream
Miniature Tartlettes, Brownie Cheesecake
Grand Marnier Mousse Cake
Chocolate Mix Fruit Torte
Strawberry Cheesecake
Coffee & Tea*

***Our Staff would be happy to have your Wedding Cake cut & arranged on a platter to
be served with the late night buffet.***

Sit Down Dinner Selections

Choice of Soup



*Purée of Sweet Corn & Red Pepper Chowder, Roasted Butternut Squash with Toasted Pinenuts,
Mixed Mushroom Bisque, Trio of Chilled Melons (summer recommended)*

Choice of Salad



California Mixed Lettuces tossed with Raspberry Vinaigrette and toasted filberts

*Young Spinach, Radicchio & Mushroom Salad tossed with Dijon Balsamic Vinaigrette
topped with button Mushrooms*

*Traditional Caesar with Crisp garlic croutons, bacon & Parmesan Cheese
tossed with creamy Caesar Dressing*

*Individual Antipasto Plate with Roasted Red peppers, marinated artichokes,
basil oil drizzled bocconcini, ripe melon, and prosciutto ham*

Choice of Entrée



Seared Chicken Supreme with your choice of the following fillings \$51.00

- *Sun dried Tomato & Goat cheese*
 - *Mixed wild rice and mushrooms*
 - *Ricotta cheese & Spinach*
 - *Feta Cheese, Roma tomato & Fine herbs*
- Served with a wine reduction*

Prime Rib of Angus Beef with Yorkshire Pudding Au Jus \$58.00

Roasted Filet of Atlantic Salmon with Pineapple & Red Pimento Salsa \$54.00

Baked Filet of Alaskan Halibut with Carrot & Orange Reduction \$57.00

8 oz Grilled Breast of Chicken with Herbed Café au Lait \$48.00

Phyllo Wrapped Grilled Vegetables with Roasted Red Pepper Sauce \$45.00

All Entrées are served with fresh seasonal vegetable medley & potato selection

Choice of Dessert

Double Chocolate Torte

(Chocolate Shortbread crust filled with dark chocolate Ganache and dusted with cocoa)

Pecan Flan

(Smooth Butterscotch & roasted pecans fill a crust made with real butter)

Lemon Blueberry Tartlet

(Shortbread crust filled with blueberries and a tart lemon filling)

Super Caramel Crunch

(Layers of pecan meringue with buttery caramel & fresh whipped cream)

Fresh Brewed Coffee, Decaffeinated Coffee & Tea

Wedding Buffet Dinners

(Minimum of 75 people)

The Upper Canada

Salads

Crudités with Herbed Dip
California Mixed Greens with Assorted Dressings
Red Skin Potato Salad
Green Cabbage & Root Vegetable Slaw with Walnuts & Raisins
Romaine & Radicchio Leaves with Garlic Croutons, Bacon & Shredded Parmesan
Mixed Garbanzo & Red Kidney Bean Salad with Sun dried Tomato Vinaigrette

Cold Selection

Peppercorn & Cognac Pâté with crackers
Poached Atlantic Salmon medallions with fresh fruit salsa
Sliced European meats with sweet gherkins

Hot Selection

Warm Rolls & Butter
Chef Carved Pepper Crusted Baron of Beef with red wine jus, Assorted Mustards and Horseradish
Sautéed Shrimps & Scallops with creamy risotto
Grilled vegetable penne pasta tossed in pesto tomato sauce
Steamed Vegetable medley
Herb Roasted Potatoes
Coffee & Tea

Sweet Table

Individual Tartlets
Assorted Premium Cakes, Pies, & Tortes
Fresh Sliced Fruit
Imported & Domestic Cheese Board

\$44.00 per person

****Prices are based on 75 people or more. If numbers are lower than 75, there will be a \$6 per person premium added to the price quote. ****

The Kings'Town Deluxe

(Minimum 75 people)

Salads

*Antipasto of grilled vegetables
Sliced tomatoes and Bocconcini Cheese Drizzled with Basil oil
California Mixed Lettuces with assorted Dressings
Fresh Green Beans Tossed with toasted Almonds and Balsamic Reduction
Curried Red Skin Potato Salad
Green Cabbage & Root Vegetable Slaw with Walnuts & Raisins
Romaine & Radicchio Leaves with Garlic Croutons, Bacon & Shredded Parmesan
Mixed Garbanzo & Red Kidney Bean Salad with Sun dried Tomato Vinaigrette
Marinated Vegetable Salad with Fresh Herbs*

Cold Selection

*Peppercorn & Cognac Pâté with crackers
Poached Atlantic Salmon medallions with fresh fruit salsa
Sliced European meats with sweet gherkins
Smoked Salmon with cream cheese, red onions & Capers*

Hot Selection

*Warm Rolls & Butter
Chef Carved Pepper Crusted Striploin of Beef with red wine jus, Assorted Mustards and Horseradish
Sautéed Shrimps & Scallops with creamy risotto
Grilled vegetable penne pasta tossed in pesto tomato sauce
Baked Atlantic Salmon Lardoons with Citrus Dill Butter
Steamed Vegetable medley
Herb Roasted Potatoes
Coffee & Tea*

Sweet Table

*Fresh Sliced Fruit Platter
Fresh Berries with Heavy cream
Miniature tartlets
Grand Marnier Mousse Cake
Chocolate Mixed Fruit Torte
Strawberry Cheesecake
Brownie Cheesecake
Imported & Domestic Cheese Board*

\$55.00 per person

****Prices are based on 75 people or more. If numbers are lower than 75, there will be a \$6 per person premium added to the price quote. ***

Wine Selections

Canadian White Wines

<i>Riesling VQA, Peller Estates (1)</i>	\$23.95
<i>Pinot Gris VQA, Pelee Island (1)</i>	\$25.95
<i>Sauvignon Blanc, Caliterra (0)</i>	\$22.95

California White Wines

<i>Chardonnay, Ernest & Julio Gallo North Coast (0)</i>	\$28.95
<i>White Zinfandel, Turning Leaf (4)</i>	\$29.95

Italian White Wines

<i>Pinot Grigio, Folonario (0)</i>	\$32.95
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Australian White Wines

<i>Chardonnay, Lindemans Bin 65 (1)</i>	\$26.95
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French White Wine

<i>Chardonnay, Dubeouf Milenage</i>	\$32.95
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Canadian Red Wines

<i>Pinot Noir VQA, Chateau de Charmes</i>	\$31.95
<i>Baco Noir VQA, Henry of Pelham (0)</i>	\$30.95
<i>Cabernet Sauvignon, Jackson Triggs</i>	\$24.95

California Red Wines

<i>Syrah, Mondavi Woodbridge (0)</i>	\$36.95
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Italian Red Wines

<i>Valpolicella, Masi</i>	\$31.95
<i>Chianti, Ruffino (0)</i>	\$34.95

Australian Red Wines

<i>Shiraz Cabernet, Jacob's Creek (1)</i>	\$32.95
<i>Cabernet Sauvignon, Wolf Blass Yellow Label (0)</i>	\$41.95

French Red Wines

<i>Merlot, Phillip de Rothschild (0)</i>	\$26.95
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These prices are current as of February 2006, subject to change without notice and can be confirmed within three months of event. Prices shown are subject to 10% Provincial Sales Tax, 7% Goods and

Service Tax and 15% Gratuity

Champagnes

<i>Martini & Rossi Asti</i>	<i>\$32.95 per bottle</i>
<i>Trius Brut, Hillebrand Estates</i>	<i>\$49.95 per bottle</i>

Beverages

Host Bar

Recommended when the host provides the reception. Holiday Inn Kingston Waterfront charges only for the amount of liquor consumed. Mix and bartender service are provided at no extra charge.

<i>Liquor Premium</i>	<i>1oz</i>	<i>\$ 4.25</i>
<i>Cocktails</i>	<i>1oz</i>	<i>\$ 4.75</i>
<i>Domestic Beer</i>	<i>btl</i>	<i>\$ 4.25</i>
<i>Imported Beer</i>	<i>btl</i>	<i>\$ 5.25</i>
<i>Premium Beer</i>	<i>btl</i>	<i>\$ 4.75</i>
<i>Coolers</i>	<i>btl</i>	<i>\$ 5.75</i>
<i>Liqueurs & Cognacs</i>	<i>1oz</i>	<i>\$ 5.50 and up</i>
<i>House Wine</i>	<i>750ml</i>	<i>\$22.95 and up</i>
<i>House Wine</i>	<i>glass</i>	<i>\$ 5.00</i>
<i>Soft Drinks</i>	<i>glass</i>	<i>\$ 1.50</i>

The above prices are subject to 10% Provincial Sales Tax, 15% gratuity and 7% GST

Cash Bar

Recommended when the guests are to pay for the drinks.

<i>Liquor Premium</i>	<i>1oz</i>	<i>\$ 4.75</i>
<i>Cocktails</i>	<i>1oz</i>	<i>\$ 5.25</i>
<i>Domestic Beer</i>	<i>btl</i>	<i>\$ 4.75</i>
<i>Imported Beer</i>	<i>btl</i>	<i>\$ 5.75</i>
<i>Premium Beer</i>	<i>btl</i>	<i>\$ 5.25</i>
<i>Coolers</i>	<i>btl</i>	<i>\$ 6.25</i>
<i>Liqueurs & Cognacs</i>	<i>1oz</i>	<i>\$ 5.75 and up</i>
<i>House Wine</i>	<i>750ml</i>	<i>\$24.95 and up</i>
<i>House Wine</i>	<i>glass</i>	<i>\$ 5.50</i>
<i>Soft Drinks</i>	<i>glass</i>	<i>\$ 1.75</i>

*The above prices include
Provincial Sales Tax and GST (Goods and Services Tax).*

Punch Suggestions

For 50 persons

<i>Fresh Fruit Punch</i>	<i>\$ 65.00</i>
<i>Fruit Punch with your choice of liquor</i>	<i>\$ 150.00</i>
<i>Champagne Punch</i>	<i>\$ 95.00</i>
<i>Sangria Punch</i>	<i>\$ 95.00</i>
<i>Margarita Punch</i>	<i>\$ 175.00</i>

The above prices are subject to 10% Provincial Sales Tax, 15% gratuity and 7% GST

For Liquor Sales Under \$250.00

Bartender charge of \$10.00 per hour for a minimum of 4 hours each will apply.

Corkage Fee

Should you wish to bring in your own home made wine, we will be more than happy to store it for you as well as chill and serve the wine to your guests. A corkage fee of \$0.01 per millilitre will apply to each opened bottle. You will also need to obtain a Special Occasion Permit from the Liquor Control Board of Ontario. Permit applications must be submitted at least 30 days before the event. For more information please visit your nearest LCBO or call 1-800-668-9938. The permit must be brought to the hotel with your wine and posted in the function room. Our bar, be it either cash or host will be closed while your wine is being served as we can only operate under one license at a given time.

Booking & Deposit Schedule

A \$500.00 advance deposit is required to confirm your wedding with us.

A second advance deposit consisting of 50% of the estimated final balance will be required three (3) months prior to the date of your function.

A third advance deposit consisting the remaining 50% of the estimated final balance will be required one (1) month prior to the date of your function

Cancellation Policy

Should a cancellation occur less than six (6) months prior to the date of your function, your \$500.00 advance deposit shall be forfeited.

Should a cancellation occur less than three (3) months prior to the date of your function, your combined \$500.00 advance deposit and second deposit consisting of 50% of the estimated final balance shall be forfeited.

Should a cancellation occur less than three (3) months prior to the date of your function, all monies paid as outlined in the deposit schedule above shall be forfeited.

General Information

*The **Bellevue Ballroom** will be provided on a complimentary basis if your combined food and beverage services meet or exceed \$5000.00 prior to taxes and gratuity. If not, a \$1000.00 room rental fee will apply.*

You are responsible to hire your own Disc Jockey. We allow them to come in during the day to set up their equipment. There is a S.O.C.A.N. Fee (performing rights tariff) of \$59.17 plus GST for having a Disc Jockey.

Our staff sets and cleans the room after the function at no cost to you. Please feel free to bring any of your party favours in the day prior with detailed instructions and we will decorate the room for you (i.e. place cards, ivy & lace swag for head table, gifts for your guests, centre pieces, etc). If you are not planning to provide your own table centrepieces, we will be more than happy to provide candles and flowers for each guest table at no cost to you.

*The **Holiday Inn Kingston Waterfront** provides guest parking on a "first come, first serve" basis. A parking charge applies to all guests and visitors using our lot to park their vehicles.*