



# 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. The 6<sup>th</sup> floor holds our **Bellevue Ballroom** which overlooks Kingston's historic inner Harbour, offering a romantic setting, while our **Islandview Ballroom** presents a beautiful view overlooking the water.*

***Why not do it all in one place!!** Hold your ceremony in 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. We will guide you through this most important day. Our Executive Chef and his culinary staff 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.*

*We take care of set-up of our wedding facilities, using dining tables with crisp white linens. 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.*



*Please contact Tara Murphy for more details*

*E: [catering@hikingstonwaterfront.com](mailto:catering@hikingstonwaterfront.com)*

*P: 613-549-8400 x 2605*

2 Princess Street

Kingston, Ontario

K7L 1A2

[www.hikingstonwaterfront.com](http://www.hikingstonwaterfront.com)





# ***Suggestions for A Successful Evening***

## **Decorations Provided By Bridal Party**

*All decorations 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; to the attention of Tara Murphy.*

## **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 Supervisor 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 Checklist

Wedding Colors: \_\_\_\_\_

Ceremony at \_\_\_\_\_ (time) at \_\_\_\_\_ (place)

Head table \_\_\_\_\_ # of people \_\_\_\_\_

Podium & mic \_\_\_\_\_

Gift table \_\_\_\_\_

Cake table \_\_\_\_\_

Stage for DJ \_\_\_\_\_

Centre pieces \_\_\_\_\_

Decorations \_\_\_\_\_

Assigned seating \_\_\_\_\_

Table numbers \_\_\_\_\_

Seating chart \_\_\_\_\_

Place cards \_\_\_\_\_

Guests arrive at \_\_\_\_\_ pm

Ballroom open \_\_\_\_\_ or closed \_\_\_\_\_ when your guests arrive

Bride and groom arrive at \_\_\_\_\_ pm

Cash bar \_\_\_\_\_

Host bar \_\_\_\_\_

Bar to open at \_\_\_\_\_ pm

Dinner Plated \_\_\_\_\_ or Buffet \_\_\_\_\_

Dinner serving time \_\_\_\_\_

Speeches take place during \_\_\_\_\_ or after \_\_\_\_\_ dinner

Dance \_\_\_\_\_

Late night buffet \_\_\_\_\_



# Wedding Day Packages

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

*Menu Package Includes Hors d'Oeuvres 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 one of our Ballrooms*

***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 \$7.95 per Person***

**Late Night Snack Table**

Assorted Cocktail Sandwiches  
Crudites and Dip  
Seasonal Fruit Platter  
Coffee & Tea

**Late Night Sweet Table**

Seasonal Fruit Platter  
Fresh Berries with Heavy Cream  
Minature Tartlettes & Brown Cheesecake  
Grand Marnier Mouse 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.***

**All Prices are subject to 15% gratuity and 13% HST**



## Sit Down Dinner Selections

### Choice of Soup

*Purée of Sweet Corn & Red Pepper Chowder, Roasted Butternut Squash with Toasted Pine nuts,  
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*

**Menu and Prices are Subject to Change**

**All prices are Subject to Applicable taxes & Gratuities**



**Updated 11/05/10**



# 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**

**Menu and Prices are Subject to Change  
All prices are Subject to Applicable taxes & Gratuities**



**Updated 11/05/10**



# 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. \***

**Menu and Prices are Subject to Change  
All prices are Subject to Applicable taxes & Gratuities**



**Updated 11/05/10**



# Wine Selections

## Canadian White Wines

Riesling VQA, Peller Estates (1)	\$23.95
Pinot Gris VQA, Pelee Island (1)	\$25.95
Sauvignon Blanc, Caliterra (o)	\$22.95

## California White Wines

Chardonnay, Ernest & Julio Gallo North Coast (o)	\$28.95
White Zinfandel, Turning Leaf (4)	\$29.95

## Italian White Wines

Pinot Grigio, Folonario (o)	\$32.95
-----------------------------	---------

## Australian White Wines

Chardonnay, Lindemans Bin 65 (1)	\$26.95
----------------------------------	---------

## French White Wine

Chardonnay, Dubeouf Milenage	\$32.95
------------------------------	---------

## Canadian Red Wines

Pinot Noir VQA, Chateau de Charmes	\$31.95
Baco Noir VQA, Henry of Pelham (o)	\$30.95
Cabernet Sauvignon, Jackson Triggs	\$24.95

## California Red Wines

Syrah, Mondavi Woodbridge (o)	\$36.95
-------------------------------	---------

## Italian Red Wines

Valpolicella, Masi	\$31.95
Chianti, Ruffino (o)	\$34.95

## Australian Red Wines

Shiraz Cabernet, Jacob's Creek (1)	\$32.95
Cabernet Sauvignon, Wolf Blass Yellow Label (o)	\$41.95


## French Red Wines

Merlot, Phillip de Rothschild (o)	\$26.95
-----------------------------------	---------

## Champagnes

Martini & Rossi Asti	\$32.95 per bottle
Trius Brut, Hillebrand Estates	\$49.95 per bottle

Menu and Prices are Subject to Change  
All prices are Subject to Applicable taxes & Gratuities



Updated 11/05/10



# 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>10Z</i>	<i>\$ 4.25</i>
<i>Cocktails</i>	<i>10Z</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 &amp; Cognacs</i>	<i>10Z</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>

**All prices are subject to 15% gratuity and 13% HST**

## Cash Bar

*Recommended when the guests are to pay for the drinks*

<i>Liquor Premium</i>	<i>10Z</i>	<i>\$ 4.75</i>
<i>Cocktails</i>	<i>10Z</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 &amp; Cognacs</i>	<i>10Z</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 HST*

## **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>

## **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**

*Our **Ballrooms** will be provided on a complimentary basis if your combined food and beverage services meet or exceed \$8000.00 prior to taxes and gratuity. If not, a 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 HST for having a Disc Jockey.*

*Our catering porters take care of set up and cleaning of 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).*

***The Holiday Inn Kingston Waterfront** provides guest parking on a "first come, first serve" basis. A parking charge of \$3 per hour to a max of \$14 applies to all guests and visitors using our lot to park their vehicles.*

