



Holiday Inn Kingston Waterfront

Banquet Catering Menu

2025

HOLIDAY INN
KINGSTON
WATERFRONT
CATERING MENU

Newly renovated with natural light and panoramic views that will impress your guests!
Featuring 10 rooms that can accommodate from 5 to 250.

The Wharf and Feather outdoor waterfront patio is an ideal location for casual receptions.

Beyond the backdrop of Kingston's downtown waterfront, the new Wharf & Feather Restaurant and Patio is an adventure in bold tastes and beautiful plates. Thoughtfully designed to take advantage of the incredible waterfront views, this open concept incorporates an open-air environment leading onto Kingston's largest outdoor waterfront patio to take full advantage of the seasonally warmer months.

Visit www.wharfandfeather.com for more dining ideas.



Waterfront Package \$85/person *(plus tax & service fee)*

Includes Meeting Room Rental for the main plenary or a complimentary separate meal room

(Minimum 20 Guests Required)

Breakfast – The Continental

Freshly baked pastries, traditional and chocolate croissants, assorted seasonal muffins
Selection of flavored yogurts,
Strawberry, blueberry, lime, low fat vanilla
Seasonal Sliced Fruit,
Smoothie Shooters
Fruit juices
Coffee and tea

Morning Beverage Break

Fresh Fruit Juices
Coffee and tea

Lunch- At The Market

Minestrone Soup
Argula, Pear & Walnut Salad
Crudites and artisanal dips
Domestic and International Cheese board
Turkey Club, marbled cheddar, lettuce, bacon
Pulled pork, tangy BBQ sauce, pineapple slaw
Goat cheese and spinach wrap, roasted veggies, spinach, green goddess
Kettle Chips
Seasonal sliced fruit and assorted squares
Soft drinks
Coffee and tea

Afternoon Break

Freshly Baked Cookies
Assorted Soft Drinks
Coffee and Tea



Admiral Package \$105/person *(plus tax & service fee)*

Includes Meeting Room Rental for the main plenary or complimentary separate meal room

(Minimum 20 Guests Required)

Breakfast – Rise & Shine

Freshly baked pastries, traditional and chocolate
croissants, assorted seasonal muffins
Assorted breads and jam, white, whole wheat, rye,
jam, marmalade, butter
Scrambled Egg with Chives
Ontario bacon
Breakfast sausage
Yogurt parfait bar, Vanilla Yogurt, Fruit, Raisins,
Granola
Potato vegetable skillet, diced potatoes with
caramelized onions, peppers and herbs
Chia seed breakfast bowl
Seasonal fresh fruit
Fruit juices
Coffee and tea

Morning Break

Assorted coffee cakes
Flavoured butters
Seasonal fruit & berries
Coffee and tea

Lunch

Your Choice of Lunch Buffet
At The Market
Mediterranean
Asian Street Food
Fajita Bar
Southern Style
Waterfront Wellness

Afternoon Break

Freshly popped popcorn
Variety of toppings – Tuffle Oil, Salt & Vinegar, Cheddar
Regular & Peanut M&M's
Assorted Soft Drinks
Coffee and Tea

Breakfast Buffet

Includes fresh fruit juices, coffee, teas & a variety of preserves & creameries

Continental \$21/person

Freshly baked pastries, traditional and chocolate croissants, assorted seasonal muffins
Selection of flavored yogurts,
Strawberry, blueberry, lime, low fat vanilla
Seasonal Sliced Fruit,
Smoothie Shooters,
Vegan Banana and Coconut, Date and Mango

Waterfront Breakfast \$32/person

Freshly baked pastries, traditional and chocolate croissants, assorted seasonal muffins
Artisanal Cheeses & Charcuterie board
Poached Egg on hashbrown nest
Ontario Bacon
Turkey Sausage
Baked french toast with cinnamon sugar and maple syrup
Crepes with vanilla whipped cream
Overnight oats, Healthy granola and breakfast chia pudding bowls
Seasonal Sliced Fruit

Rise and Shine Breakfast \$27/person

Freshly baked pastries, traditional and chocolate croissants, assorted seasonal muffins
Assorted breads and jam, white, whole wheat, rye, jam, marmalade, butter
Scrambled Egg with Chives
Ontario bacon
Breakfast sausage
Yogurt parfait bar, vanilla yogurt, dried fruit, raisins, granola
Potato vegetable skillet, diced potatoes with caramelized onions, peppers and herbs
Seasonal Fresh Fruit

BREAKFAST ADD ONS

Turkey Sausages \$3/person

Ontario Bacon \$3/person

Bagel Station \$7/person

Plain and multigrain bagels, cream cheese, guacamole, smoked tomatoes and hummus

Brunch Board \$9/person

Aged cheddar, havarti and swiss cheese, smoked ham, roasted sliced beef, waffle and cheese crackers, sliced citrus fruits

Breakfast burritos \$8/person

Chorizo, crispy potato, scrambled eggs with guacamole and salsa dips

Fresh Fruit Smoothies \$8/person

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Breaks

All break options include coffee & tea

Sweet Escape \$13/person

Assorted mini donuts
Seasonal Sliced Fruit

Baked with Love \$15/person

Assorted Coffee Cakes
Cinnamon Buns
Seasonal fruit & berries

The Orchard \$12/person

Baked Apple Blossoms
Whipped Cream

Energy Boost \$15/person

Oatmeal Protein Power Bites
Tropical Citrus Fruit Bowl
Fruit Infused Water

Sweet Treat \$12/person

Freshly baked cookies
Whole fruit basket
Assorted soft drinks

Afternoon Tea \$15/person

Mini Fruit Scones with Cream and Jam
Petit Fours
Seasonal Berries

At The Movies \$15/person

Freshly popped popcorn
Variety of toppings – Tuffle Oil, Salt & Vinegar,
Cheddar
Regular & Peanut M&M's

Charcuterie Board \$19/person

Antipasto skewers – assorted meats, cheese,
pickles and olives
Grissini Breadsticks



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2 Princess Street, Kingston ,ON K7L 1A2
613-549-8400

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Lunch Buffets

Includes coffee, tea & a variety of soft drinks

At The Market \$32/person

Minestrone Soup
Argula, Pear & Walnut Salad
Crudites and artisanal dips
Domestic and International Cheese board
Turkey Club, marbled cheddar, lettuce, bacon
Pulled pork, tangy BBQ sauce, pineapple slaw
Goat cheese and spinach wrap, roasted veggies,
spinach, green goddess
Kettle Chips with dip
Seasonal sliced fruit and assorted squares

Mediterranean \$34/person

Chick pea and Spinach Soup
Pita breads and roasted garlic hummus
Greek salad with feta and kalamata olives
Chicken kabob with tzatziki
Harvest roasted vegetables and goat cheese
phyllo cups
Vegetable rice pilaf
Greek lemon potatoes
Spanakopita
Baklava and assorted sweets

Asian Street Food \$34/person

Vegetable samosa with tamarind sauce
Chicken tikka and glass noodle salad
Red lentil soup
Hoisin beef and mushroom stir fry
Sesame garlic potato
Egg rolls and sweet chili
Vegetable fried rice
Mango and vermicelli falooda
Candied almond bars and cookies

Fajita Bar \$34/person

Mexican Tortilla Soup
Orange, quinoa and radicchio salad
Tri-Coloured Nachos
Flour tortillas
Grilled Chicken
Spanish rice
Sautéed vegetables
Lettuce, tomato, shredded cheese, sour cream, salsa,
guacamole
Tres Leches Cake

Southern Style \$34/person

Corn Chowder
Homestyle Biscuit
Southern salad, black beans, chopped greens,
cucumber, tomato, cilantro lime dressing
Macaroni au gratin
Country fried chicken
Grilled corn and Cajun butter
Roasted potato wedges
Pecan pie and warm apple cobbler

Waterfront Wellness \$35/person

Beef and barley soup
Build your own bowl
Brown rice| red quinoa|crisp romaine| mesclun mix
To mix: shredded carrot, garbanzo beans, kalamat
olives, sweet peppers, red onion, boiled egg,
cucumber, crumbled goat cheese, parmesan,
Toasted seeds and nuts
To dress: creamy chipotle, citrus cilantro vinaigrette,
green goddess
To top: smoked chicken, tiramisu marinated tofu, fried
crab cake
Butter tart tarts| cookies and assorted desserts

Plated Dinner

Dinner pricing includes rolls and butter and freshly brewed tea and coffee.
Pricing based on 3 courses: Choose 1 Soup or Salad, 2 Entrées + Vegetarian Option, 1 Dessert

Salads

Seasonal greens and harvest vegetable salad herb balsamic dressing
Italian Caesar salad with bacon, croutons and parmigiana
Greek watermelon and cucumber salad with feta cheese and basil lemon vinaigrette
Poached Pear, strawberry and spring mix salad with blue cheese dressing
Caprese salad with roma tomato, bocconcini, arugula with balsamic glaze
Roasted vegetable and goat cheese tart with watercress and aged balsamic
Jumbo lump crab cake, arugula and chives salad, tartar sauce and lemon chili oil (\$3 extra/ person)

Soups

Potato and leek soup
Cauliflower and white cheddar veloute
Carrot and ginger soup
Maple glazed butternut squash soup
Green pea and mint soup
Wild forest and hearty mushroom cappuccino
Seafood and corn chowder (\$4 extra /person)

p.9



Plated Dinner

Entrees

- Breaded Pecan Chicken with cajun potato and butered seasonal veg, served with pomedoro | **51**
Creole Chicken Supreme with lemon mash, creole coconut sauce, cherry tomato and greens | **51**
Grilled Salmon with oven roasted corn and avocado salsa, duchess potato and saute veg | **55**
Herb crusted cod with beure blanc, lemon pepper poatato and saute haricot verte | **53**
Pork chops with hoisin chili garlic sauce, cheesy polenta and grilled seasonal veg | **52**
Braised top sirloin, rosemary red wine jus, roasted herb potato and maple glazed root veg | **60**
Slow cooked beef short ribs with baby veggies and garlic mash | **72**
Roasted prime rib of beef, au jus, Yorkshire Pudding with baby red potato and roasted veg | **75**

Vegetarian entrée (dietery options)

- Vegtarian Paella with spinach rice, bell peppers, peas, artichokes, chicke peas | **48**
Buddha Bowl variety of grains, fresh vegetables, legumes and tahini dressing (Vegan) | **45**
Butternut squash ravioli with romanesco and goat chhese pine nut crumb | **51**
Potato gnocchi with basil pesto and greens (Vegan) | **48**

Desserts

- NY vanilla cheesecake with fresh berries and chantilly cream
Triple chocolate mousse cake with fresh berry compote
Vanilla Crème Brule with fresh fruits and berries
Grilled pineapple and chocolate panna cotta

Buffet Dinner

Buffet includes listed items in startings, choice of entrée(s) and listed endings.
\$52 for 1 Entrée, \$60 for 2 Entrées

Startings

Fresh rolls and butter
Domestic cheese board
Chef's choice of soup
Make your own Mixed Green or Caesar Salad
Herb roasted potatoes or garlic mashed potatoes or cajun baby red potato (choose one)
Sautéed seasonal vegetables or maple roasted roots or herb roasted vegetables (choose one)

Buffet Entrees

Braised top sirloin with rosemary and red wine jus
Roasted chicken Louisiana with caramelized onion and sour cream sauce
Moroccan Chicken stew with chickpea and dry fruits
Chicken fricassee with mushroom and baby spinach
Smoked bone in ham with apple and maple glaze
Sugar Crusted Ontario Pork Loin with Pineapple Chutney
Cajun rubbed salmon marinara with fresh beans and pods
Herb crusted cod with Lemon Cream Sauce
Slow cooked beef short ribs with Korean sauce and baby veggies \$10 per person additional
Roasted prime rib of beef with au jus and Yorkshire Pudding \$15 per person additional

Vegetarian Entrées (dietary options)

Penne primavera with seasonal vegetables and mushrooms
Vegetable ratatouille lasagna with smoked tomato
Potato gnocchi with basil pesto and greens (Vegan)
Rigatoni vegetable bolognese
Butternut squash ravioli

Endings

Assorted Dessert Table with cake bites, squares and tarts
Seasonal Sliced Fruit Tray
Freshly brewed coffee and tea

Hot and Cold Hors D'oeuvres

Hot \$34/dozen

Honey siracha chicken balls skewers
Chicken and mushroom mini tarts
Crispy vegetable spring rolls with sweet chili
Beef and mushroom encroute
Chinese prawn pot stickers with teriyaki dip
Mini spinach and feta spanakopita
Beef satays with peanut sauce

Cold \$34/dozen

Tomato bruschetta with feta on toasted crustini
California sushi rolls with ginger
Prosciutto wrapped melon skewers
Crab and mango salad on endive lettuce
Basil and olive oil marinated bocconcini skewers with cherry tomato
Smoked salmon and cream cheese cucumber bites
Brie crostini with tomato jam

Reception

International and domestic cheeseboard \$14/person

Seasonal sliced fresh fruits and berries \$8/person

Vegetable crudité and dip \$9/person

House-Made Kettle Chips and Dips \$8/person

Chilled shrimp platter with assorted dips \$16/person

Fresh baked cookies \$7/person

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Reception

Assorted Flatbreads \$16/person

Grilled and smoked chicken with tomato and mozzarella, grilled steak with sautéed mushrooms, onions and BBQ sauce, and grilled vegetables with goat cheese and pesto

Sushi Station \$19/person

Assorted vegetarian and traditional sushi including Nigiri and Maki, with pickled ginger and wasabi

Everything Potato \$15/person

Whipped, Baked, and French fries served with a wide array of toppings, sauces and gravies

Sugar Rush \$14/person

Assorted fresh baked cookies, assorted squares, beignets, donuts and chocolates

Slider Station \$19/person

Includes pulled pork, beef and plant based sliders, served with assorted toppings, kettle chips, and dips

Tex-Mex \$19/person

Flour tortillas, grilled chicken, Mexican beef, sautéed peppers and onions, salsa, guacamole, sour cream, shredded cheeses, lettuce, tomatoes, and nachos

Backyard BBQ \$19/person

Smoked Debrazzini sausage bites, grilled corn, eggrolls and assorted grilled vegetable skewers, served with a variety of sauces and creamy coleslaw

Ramen Bowl Bar \$19/person

Ramen noodles, miso broth, shredded chicken and grilled tofu
Green onion, shredded carrots, cucumber, mushrooms, baby bok choy, soft boiled egg

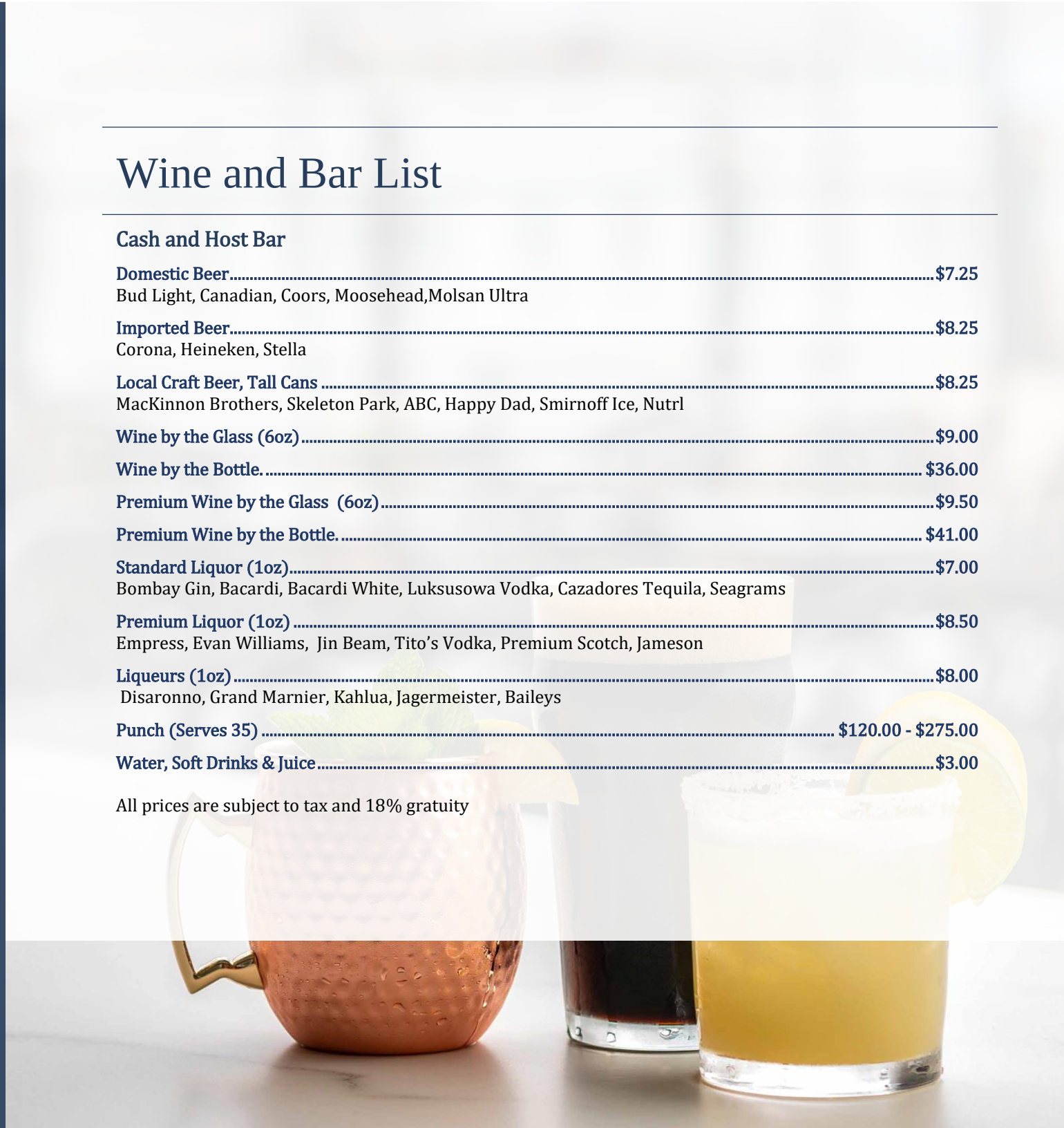


Wine and Bar List

Cash and Host Bar

Domestic Beer	\$7.25
Bud Light, Canadian, Coors, Moosehead, Molsan Ultra	
Imported Beer	\$8.25
Corona, Heineken, Stella	
Local Craft Beer, Tall Cans	\$8.25
MacKinnon Brothers, Skeleton Park, ABC, Happy Dad, Smirnoff Ice, Nutrl	
Wine by the Glass (6oz)	\$9.00
Wine by the Bottle	\$36.00
Premium Wine by the Glass (6oz)	\$9.50
Premium Wine by the Bottle	\$41.00
Standard Liquor (1oz)	\$7.00
Bombay Gin, Bacardi, Bacardi White, Luksusowa Vodka, Cazadores Tequila, Seagrams	
Premium Liquor (1oz)	\$8.50
Empress, Evan Williams, Jin Beam, Tito's Vodka, Premium Scotch, Jameson	
Liqueurs (1oz)	\$8.00
Disaronno, Grand Marnier, Kahlua, Jagermeister, Baileys	
Punch (Serves 35)	\$120.00 - \$275.00
Water, Soft Drinks & Juice	\$3.00

All prices are subject to tax and 18% gratuity



Hotel Overview

197 guestrooms with balconies or walk-out patios
Wharf and Feather full-service restaurant with Kingston's largest waterfront patio
Brand new pool and fitness centre
Onsite parking available
10 meeting rooms
10,263 sq ft of meeting space
All meeting rooms have natural light and waterfront views
Full onsite catering services

Ideally located on the waterfront in Downtown Kingston within walking distance to Queen's University, the Entertainment and Business district and local attractions. We are the closest hotel to the Slush Puppie Place, RMC and CFB Kingston.



Event Space

Meet with Confidence Event Space

Whenever and wherever you travel, IHG® Hotels & Resorts is ready to meet you there. When you are ready to plan your next meeting or group event, you can book with credence with our new flexible meeting offer.

Providing a safe, healthy, and clean stay for every traveller has always been important to us and this allows you to stay focused on your meeting objectives. Giving you the additional trust and belief in our approach is more critical to us than ever before.

Event Space – Maximum Capacity Chart

MEETING & FUNCTION SPACE			CAPACITY					
	Floor/Rm #	Unit (SF)	Reception	Theatre	Classroom	Boardroom	Banquet	Dinner/Dance
Bellevue Ballroom	6 th Floor	3,468	350	350	180	65	225	200
Bellevue South	6 th Floor	1,785	100	100	80	40	80	60
Bellevue North	6 th Floor	1,683	100	100	60	40	50	n/a
Martello	6 th Floor	483	25	25	16	20	20	n/a
Islandview Ballroom	6 th Floor	3,450	200	200	150	65	200	160
Crawford	1 st Floor	1,200	50	50	35	30	50	30
Chart	1 st Floor	286	n/a	n/a	n/a	12	n/a	n/a
Cabinet	1 st Floor	286	n/a	n/a	n/a	12	n/a	n/a
Junction	1 st Floor	875	30	50	25	20	35	n/a
The Cove	1 st Floor	288	4	n/a	4	n/a	n/a	n/a



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