



Wedding Packages

When hosting your wedding at the Holiday Inn Kingston Waterfront, you will receive:

- Overnight accommodation for the newly weds in a King Waterfront guest room with complimentary parking
- Complimentary bottle of sparkling wine in the guest room
- Preferred guest room rates for your wedding guests
- Complimentary hot breakfast for the happy couple in the morning following the reception. Breakfast may be enjoyed in your guest room or in the Wharf and Feather Restaurant

Ballroom Room rental

- White round floor-length table linen & white linen napkins
- White linen for the head, gift, registration and cake tables
- Candlelight for each table
- Two glasses of wine per guest with dinner service
- Complimentary cake cutting and plating of wedding cake (cake knife included)





The Classic Package \$90/ person

Complimentary overnight accommodation for the newly weds in a King Waterfront guest room. Complimentary reception room rental.

Minimum 25 guests.

Cocktail Reception

- Non-alcoholic punch
- Assorted toast points
- Chips and dips
- Seasonal crudités and house dip
- Artisan cheeses and charcuterie

Three-Course Plated Dinner includes:

- Your choice of Soups or Salads (Choose One)
- Your choice of Main Courses (Choose Three)
- Wine Service with Dinner (Two Glasses of Wine per Guest)
- Dessert (Choose One)
- Late-Night Reception (Choose One)



Holiday Inn Kingston Waterfront

The Classic Package \$90/ person

Soups and Salads (Choose One)

- Spinach and frisée salad with chèvre feta, tomato concasée, roasted peppers and beet vinaigrette *or*
- Creamy seafood chowder with Atlantic mussels, baby clams and black tiger shrimp or
- Baby gem lettuces with gorgonzola, prosciutto, candied walnuts, dried cherries and lemon lime vinaigrette or
- Caramelized vidalia onion bisque with Emmental crouton

Main Courses (Choose Three)

- Porcini dusted Wallace beef tenderloin with mushroom sauté and Cabernet demi sauce (\$8 added)
- Prosciutto wrapped chicken supreme stuffed with smoked tomatoes, chèvre and baby spinach on a red pepper coulis
- Pan seared Chilean sea bass with pesto crust and chimichurri corn salsa
- Slow roasted prime rib of beef with Yorkshire pudding, roasted vegetables and natural pan jus (\$6 added)
- Maple pork tenderloin with caramelized apple compote
- Slow roasted sirloin of beef with Yorkshire pudding and Cabernet pan jus

Desserts (Choose One)

- Vanilla cheesecake with fresh cream, berries and fruit coulis drizzle or
- Vegan chocolate decadence cake with fresh cream and chocolate cigarette or
- Chef Jeff's white chocolate banana bread pudding with brown sugar sauce or
- Triple chocolate mousse with fresh berry compote and Chantilly cream





The Grand Package \$125/ person

Complimentary two nights' stay for the newly weds in a King Waterfront guest room. Complimentary reception room rental.

Minimum 25 guests.

Cocktail Reception

- Non-alcoholic punch
- Assorted toast-points
- Chips and dips
- Seasonal crudités and house dip
- Artisan cheeses and charcuterie

Four-Course Plated Diner includes:

- Your choice of Soups and Salads (Choose One)
- Your choice of Appetizers (Choose One)
- Your choice of Main Courses (Choose Three)
- Wine Service with Dinner (Two Glasses of Wine per Guest)
- Dessert (Choose One)
- Late- Night Reception (Choose One | Poutine Bar | Coffee and Tea)





The Grand Package \$125/ person

Soups and Salads (Choose One)

- Spinach and frisée salad with chèvre feta, tomato concasée, roasted peppers and beet vinaigrette *or*
- Creamy seafood chowder with Atlantic mussels, baby clams and black tiger shrimp or
- Baby gem lettuces with gorgonzola, prosciutto, candied walnuts, dried cherries and lemon lime vinaigrette

Appetizers (Choose One)

- Lox and Latkes: Beet stained Ontario trout gravlax, dilled latkes, lemon crème fraîche and frisée
- **Butternut Ravioli:** Roasted butternut squash, ricotta cheese, house pasta, cream and hazelnut butter
- Avocado Shrimp: Fresh avocado, tandoori black tiger shrimp, poppadum, raita sauce
- Duck Prosciutto: Cauliflower purée, cipollini onions, blueberry compote

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The Grand Package \$125/ person

Main Courses (Choose two)

- Porcini dusted Wallace beef tenderloin with mushroom sauté and Cabernet demi sauce (\$8 added)
- Prosciutto wrapped chicken supreme stuffed with smoked tomatoes, chèvre and baby spinach on a red pepper coulis
- Pan seared Chilean sea bass with pesto crust and chimichurri corn salsa
- Slow roasted prime rib of beef with Yorkshire pudding, roasted vegetables and natural pan jus (\$6 added)
- Maple pork tenderloin with caramelized apple compote
- Slow roasted sirloin of beef with Yorkshire pudding and Cabernet pan jus

Desserts (Choose one)

- Vanilla cheesecake with fresh cream, berries and fruit coulis drizzle
- Vegan chocolate decadence cake with fresh cream and chocolate cigarette
- Chef Jeff's white chocolate banana bread pudding with brown sugar sauce
- Triple chocolate mousse with fresh berry compote and Chantilly cream

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Reception and Late Night à la Carte Options

Specialty Canapes

Choose 3 options only for receptions *or* by the dozen pricing...\$25.95

Hot Hors D'oeuvres

- Duck confit crostini with honey fig jam
- Smoked garlic drummettes
- Roasted vegetable strudels
- Wild mushroom crostini
- Beef yakitori skewer with sesame
- Pulled chicken with smoked tomato
- Chinese pot stickers
- Filo nests with chèvre, spinach and squash tandoori shrimp with raita sauce

Cold hors D'oeuvres

- · Caramelized apple, brie and arugula
- Chèvre feta and tomato crostini
- Vegan sushi rolls with wasabi and teriyaki dip
- Cucumber tiger shrimp bouches
- Sugared onion and feta files
- Smoked duck and blueberry tartlet
- · Char Siu salmon with fried won ton
- Lobster devilled egg with scallions
- Roasted vegetable polenta



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



Late Night Wedding Options à la Carte Options

Antipasto Platter 10/pp

Includes house pickles, olives, marinated vegetables, cured meats, local cheeses and toast points

International Cheese Board 9/pp

Includes an array of local and international cheeses, fresh fruit, house crackers and toast points

Vegetable Crudité with dip 7/pp

Fresh Fruit Skewers with Chocolate Sauce 7/pp

International Sliders Board 11/pp

Includes mini sliders of chicken, hamburgers, pulled pork and an array of toppings to finish

Pomme, Pomme de Terre 10/pp

Includes crispy golden French fries, mashed potatoes, assorted toppings, gravies and curds

Kids Again 10/pp

Includes mini hot dogs, nachos and cheese, mini pretzel bites, tater tot cones, mini corn dogs

Pizza Pizza 12/pp

Includes an assortment of house made pizzas, garlic breads and dipping sauces

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Wine and Bar List

Cash and Host Bar

Domestic Beer	\$6.00
Imported BeerCorona, Heineken, Stella, Kronenbourg 1664 Blanc	\$7.00
Local Craft Beer, Tall Cans	
Wine by the Glass (5oz)	\$6.50 - \$12.00
Wine by the Bottle.	
Standard Liquor (1oz)	
Premium Liquor (1oz)	\$8.50
Liqueurs (1oz)Wayne Gretzky Cream, Disaronno, Grand Marnier, Kahlua, Jagermeister	\$7.00
Scotch (1oz)	\$9.00+
Water, Soft Drinks & Juice	\$2. <mark>50</mark>

All prices include taxes. Host Bar plus 15% Gratuity.

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Terms and Conditions

Food and Beverage

- All food and beverages are exclusive to and must be supplied by the hotel except for Wedding cakes. Leftover food cannot be taken away at the end of the event.
- All alcoholic beverages must be dispensed by the hotel. The hotel's liquor licence requires the hotel to request proper identification from any person of questionable age and refuse service if identification cannot be produced. The staff at Holiday Inn Kingston Waterfront reserves the right to refuse the service of alcoholic beverages to any person who appears to be intoxicated.
- Cash and Hotst Bars: if the consumed revenue is less than \$400 (excluding taxes and gratuities), a labour fee of \$35.00 per hour will apply to each bartender.
- Prices listed are plus 15% service fee and 13% HST.
- In accordance with Kingston By-Law No. 2002-231, smoking is not permitted in any of our function rooms or public areas. Our hotel is 100% smoke free, including guest rooms.

Function Space

- Rooms are contracted for the hours indicated on your banquet event order.
- The hotel reserves the right to provide an alternative function room based on the expected attendance and/ or business levels.
- Once the banquet event order has been signed, any group requiring a room reset on the day of the event will be charged a minimum reset fee of \$200.
- If the function room is left in a condition that requires extra labour for clean-up, an additional charge of \$20 per hour per required staff member (at a minimum of four hours) will be applicable.
- Function room rental is subject to 15% service fee and 13% HST.
- The hotel will charge the client for any damage incurred on the premises by any person, delegate or supplier affiliated with the event. Damage includes that to walls, doors, flooring, hotel equipment or any other hotel decor or furnishing.
- Candles must have an enclosed flame 1 inch below the encasing.
- Confetti, sparkles, beads, sprinkles, fog/smoke machines or pyrotecnics are not permitted. Please feel free to bring any of your party favours the day before.

Terms and Conditions

Shipping and Receiving

- Shipments will be accepted 48 hours prior to the date of an event unless prior arrangements are made with the hotel. Packages to be addressed with the event name, date of function, function room and hotel contact. If packaging requires excessive unloading or moving within the building, a handling fee will be applicable. The hotel will not accept any shipment sent C.O.D. (cash on delivery).
- Prior to arrival confirm time of delivery of flowers, cakes or decorations are arriving so that we can arrange for access to the banquet room.

SOCAN and Re Sound Music and 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.
- Refer to Tariff 8 Receptions, Conventions, Assemblies and Fashion
- Socan fees range from \$20.56 to \$174.79 based on number of people and Dancing or no dancing. Subject to change.
- Re Sound fees range from \$9.25 to \$78.66 depending on the number of people and dancing or no dancing. Subject to change.

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Terms and Conditions

Security

• The hotel is not responsible for the damage or loss of any materials, merchandise or equipment left in the hotel prior to, during or following a function. Arrangements must be made for the security of exhibits, equipment or merchandise left inside function rooms via an outside security company. A waiver is to be signed by the client if materials are left inside the hotel without proper protection. Please remove all wedding gifts from the room by the end of the night. Decorations being taken with you should also be removed that evening as well.

Deposit / Payment Policy

- A non-refundable deposit of 25% of the estimated revenue received at the time of booking will guarantee your reservation. The deposit remains on account until after the date of the event to cover any extra costs incurred after the second payment. Food and beverage pricing will be guaranteed no earlier than six months before the event.
- A first payment of 50% of the anticipated value of the event must be made 90 days prior to the event.

 Final payment including estimated host bar fees is due 5 business days prior to the day of the event.

Cancellation Policy

A cancellation fee will apply once confirmation is received in writing. In the case of cancellation of the event more than 90 days prior to the event, the 25% deposit is non-refundable. If cancellation occurs less than 90 days before the event, the anticipated food and beverage will be due as liquidated damages, not as a penalty. If we are able to rebook the function space for the date of the cancelled event with similar food and beverage requirments, all or a portion of the cancellation fee may be refunded.

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