



Confederation Place
Hotel

*Inclusive
Wedding Packages*





Confederation Package

Just For The Bride and Groom:

King bridal suite overlooking Lake Ontario
Sparkling wine delivered to the bridal suite
Deluxe breakfast for two
Complimentary menu tasting for two

Elegant Ballroom Décor:

Grand ballroom with the best view of the Kingston waterfront
Tea lights in a clear glass holder on each table
Podium and microphone for the master of ceremonies
Easel for the seating chart and table numbers with holders for each table
Elegant white china, silverware and glassware
Round tables with crisp white table clothes and white linen napkins
Head table, registry table, gift and cake tables with white linen
Head table beautifully lit with white mini lights

The Cocktail Reception:

Held in the ballrooms adjoining Atrium, overlooking Lake Ontario
Non-alcoholic beverages and fruit punch
Assorted domestic cheeses & crackers
Fresh crudité and dips

Dinner:

Warm assorted rolls served with butter
3 courses beautifully prepared and presented
2 glasses of house wine per guest
Coffee & Tea service

Late Night Buffet Service:

Complimentary use of cake knife and lifter for photos
Complimentary cake cutting and plating
Cake, coffee & tea station

\$65

**Prices are per person and are applicable to taxes and gratuities

Confederation Package Menu

First Course – choose one of the following:

Salads:

Baby arugula with spicy candied pecans, fresh strawberries and feta cheese drizzled with Parmesan garlic oil vinaigrette

Classic Caesar salad with lemon garlic Caesar dressing, Parmesan crisp and pancetta bacon

Mixed spring green salad with Roma tomatoes, red onion and shaved carrots

Soups:

Roasted red pepper and tomato bisque

Butternut squash with crème fraîche

Four mushroom cream

Lemon chicken with rice

Second Course – choose two of the following:

Wild mushroom, prosciutto and goat cheese stuffed chicken

Rosemary and garlic roasted loin of Ontario Pork with caramelized onion and apple chutney

Phyllo Wrapped grilled filet of salmon with tarragon white wine cream sauce

Starch Selections – choose one of the following:

Rosemary roasted mini red potatoes

Mashed Yukon gold potatoes

Wild rice pilaf

Sweet potato mash

Selection of risottos

Vegetarian Options – choose one of the following:

Vegetable stack with grilled red and yellow peppers, eggplant and zucchini on top of a creamy Alfredo sauce and asparagus risotto cake, drizzled with balsamic reduction

Wild mushroom risotto

House made pesto linguini topped with roasted garlic and grilled vegetables

Penne pasta primavera

Third Course – choose one of the following:

Chocolate lava cake

Key lime pie

New York style cheesecake

Carrot cake with cream cheese icing

Peanut butter chocolate pie

*** All entrees come with a medley of fresh seasonal vegetables*



Shores of Lake Ontario Package

Just For the Bride and Groom:

King bridal suite overlooking Lake Ontario
Sparkling wine and chocolate covered strawberries delivered to the bridal suite
Deluxe breakfast for two
Complimentary menu tasting for two

Elegant Ballroom Décor:

Grand ballroom with the best view of the Kingston waterfront
Tea lights in a clear glass holder on each table
Podium and microphone for the master of ceremonies
Easel for the seating chart and table numbers with holders for each table
Menu card for each table
Elegant white china, silverware and glassware
Round tables with crisp white table clothes and white linen napkins
Stunning white chair covers
Bride and Groom's choice of table linen and napkin colours
Head table, registry table, gift and cake tables with matching coloured linen
Head table beautifully lit with white mini lights

The Cocktail Reception:

Held in the ballrooms adjoining Atrium, overlooking Lake Ontario
Non-alcoholic beverages and fruit punch
Assorted domestic cheeses & crackers
Fresh crudités and dips
Hot hors d'oeuvres served on mirrored trays by our professional serving team

Dinner:

Warm assorted rolls served with butter
4 courses beautifully prepared and presented
2 glasses of house wine per guest
Coffee & Tea service

Late Night Buffet Service:

Complimentary use of cake knife and lifter for photos
Complimentary cake cutting and plating
Cake, coffee & tea station

\$85

**Prices are per person and are applicable to taxes and gratuities

Shores of Lake Ontario Package Menu

First Course:

Antipasto plate with sliced deli meats, mixed olives and cheeses

In house made ravioli topped with a rose sauce

Mini quiche Lorraine

Second Course – choose one of the following:

Salads:

Baby arugula with spicy candied pecans, fresh strawberries and feta cheese drizzled with Parmesan garlic oil vinaigrette

Classic Caesar salad with lemon garlic Caesar dressing, Parmesan crisp and pancetta bacon

Mixed spring green salad with Roma tomatoes, red onion and shaved carrots

Soups:

Roasted red pepper and tomato bisque

Butternut squash with crème fraîche

Four mushroom cream

Lemon chicken with rice

Third Course – choose two of the following:

Wild mushroom, prosciutto and goat cheese stuffed chicken

Rosemary and garlic roasted loin of Ontario Pork with caramelized onion and apple chutney

Phyllo Wrapped grilled filet of salmon with tarragon white wine cream sauce

Sliced prosciutto wrapped filet mignon with red wine reduction

Prime rib au jus

Starch Selections – choose one of the following:

Rosemary roasted mini red potatoes

Mashed Yukon gold potatoes

Wild rice pilaf

Sweet potato mash

Selection of risottos

Vegetarian Options – choose one of the following:

Vegetable stack with grilled red and yellow peppers, eggplant and zucchini on top of a creamy Alfredo sauce and asparagus risotto cake, drizzled with balsamic reduction

Wild mushroom risotto

House made pesto linguini topped with roasted garlic and grilled vegetables

Penne pasta primavera

Fourth Course – choose one of the following:

Chocolate lava cake

Key lime pie

New York style cheesecake

Carrot cake with cream cheese icing

Peanut butter chocolate pie

*** All entrees come with a medley of fresh seasonal vegetables*

The Bar

Cash Bar:

Liquor – Bar Rail (1oz)	\$5.00
Premium Liquor (1oz)	\$6.25
Cocktails	\$6.00
Domestic Beer	\$4.50
Premium Beer	\$5.50
Domestic Draught Beer	\$5.75
Premium Draught Beer	\$6.75
House Wine (5oz.)	\$6.00
Premium Wine (5oz.)	\$7.25
Coolers	\$5.75
Cognacs	\$7.25
Soft Drinks	\$1.75

Host Bar:

Liquor – Bar Rail (1oz)	\$4.50
Premium Liquor (1oz)	\$5.75
Cocktails	\$5.50
Domestic Beer	\$4.00
Premium Beer	\$5.00
Domestic Draught Beer	\$5.25
Premium Draught Beer	\$6.25
House Wine (5oz.)	\$5.50
Premium Wine (5oz.)	\$6.75
Coolers	\$5.25
Liqueurs/Cognacs	\$6.75
Soft Drinks	\$1.25

***A charge of \$25 per hour per bartender will apply when bar sales are less than \$350.*

Confederation Wines

House Wines (included with packages):

Whites:

Pinot Grigio, Citra (Italy)
Chardonnay, Farnese (Italy)
Riesling, 20 Bees (VQA)

Reds:

Cabernet/Merlot, Frontera (Chile)
Baco Noir, 20 Bees (VQA)
Merlot, Santa Carolina (Chile)

Premium Wines (\$15 per bottle upgrade fee):

Whites:

Riesling, Henry of Pelham (VQA)
Gewurztraminer, Strewn (VQA)
Chardonnay, Yellowtail (Australia)
Pinot Grigio, Mezza Corona (Italy)
Pinot Grigio, Yellowtail (Australia)
Sauvignon Blanc, Monkey Bay (New Zealand)

Reds:

Cabernet/Merlot, Peller Estates (VQA)
Chianti, Folonari (Italy)
Merlot, Yellowtail (Australia)
Pinot Noir, Bolla (Italy)
Shiraz, Yellowtail (Australia)
Valpolicella, Masi (Italy)

**A corkage fee applies to special wine requests. Requests must be available at the local LCBO.

** A minimum requirement of 50 guests applies to Inclusive Wedding Packages.



Hors D'oeuvres Selections

3 per guest

Cold

Smoked salmon with capers, red onion and lemon
Bruschetta three ways
Confederation Sushi rolls
Vietnamese spring rolls
Assortment of cold canapés

Hot

Thai marinated chicken or beef satay
Crab stuffed mushrooms
Roasted vegetables in phyllo pastry
Tomato and blue cheese tartlets
Bacon wrapped Debrazini sausage with maple mustard
Mini vegetable spring rolls with plum sauce
Mini spanakopita



Confederation Place
Hotel

*Design Your Own
Wedding*





Dinner Selections

Entrée prices are per person and include choice of soup or salad, main entrée and dessert option.

Soups

Roasted red pepper and tomato bisque
Butternut squash with crème fraîche
Four mushroom cream
Lemon chicken with rice

Salads

Baby arugula with spicy candied pecans, fresh strawberries and feta cheese drizzled with Parmesan garlic oil vinaigrette
Classic Caesar salad with lemon garlic Caesar dressing, Parmesan crisp and pancetta bacon
Mixed spring green salad with Roma tomatoes, red onion and shaved carrots

Entrees

Wild mushroom, prosciutto and goat cheese stuffed chicken	\$27.95
Rosemary and garlic roasted loin of Ontario Pork with caramelized onion and apple chutney	\$29.95
Phyllo Wrapped grilled filet of salmon with tarragon white wine cream sauce	\$30.95
Prime rib au jus	\$32.95
Sliced prosciutto wrapped filet mignon with red wine reduction	\$32.95

Starch Selections

Rosemary roasted mini red potatoes
Mashed Yukon Gold potatoes
Wild rice pilaf
Sweet potato mash
Selection of risottos

Vegetarian Options

Vegetable stack with grilled red & yellow peppers, eggplant and zucchini on top of a creamy Alfredo sauce and asparagus risotto cake, drizzled with balsamic reduction	\$22.95
Wild mushroom risotto	\$25.95
House made pesto linguini topped with toasted garlic and grilled vegetables	\$25.95
Penne pasta primavera	\$22.95

Dessert Options

Chocolate lava cake

Key lime pie

New York style cheesecake

Carrot cake with cream cheese icing

Peanut butter chocolate pie

Children's Options

\$10.95

Chicken fingers and fresh cut fries

Pasta with tomato sauce

Grilled chicken breast and vegetables

Children's Dessert Options (included with Entrée)

Vanilla ice cream and chocolate sauce

Fruit Cup

All dinner selections include a medley of seasonal vegetables, baked artisan rolls with butter, coffee, tea and water service.



Hors D'oeuvres Selections

Per Dozen

Cold

Smoked salmon with capers, red onion and lemon	\$16.75
Bruschetta three ways	\$15.25
Confederation Sushi rolls	\$17.75
Vietnamese spring rolls	\$16.75
Assortment of cold canapés	\$15.75

Hot

Thai marinated chicken or beef satay	\$15.75
Crab stuffed mushrooms	\$15.75
Roasted vegetables in phyllo pastry	\$15.75
Tomato and blue cheese tartlets	\$15.75
Bacon wrapped Debrazini sausage with maple mustard	\$17.75
Mini vegetable spring rolls with plum sauce	\$16.75
Mini spanakopita	\$15.75

Reception Selections

Per Person

Selection of Canadian and imported cheeses with mixed berry compote and crostinis	\$6.25
Sliced seasonal fresh fruit and berries	\$5.25
Smoked salmon platter with red onion, Chevre Cream cheese, capers, lemon, crostinis and breads	\$6.95
Antipasto platter of olives, grilled marinated vegetables and Prosciutto	\$6.95
Confederation Sushi platter	\$7.95
Mediterranean platter of hummus, tzatziki, olives and Naan bread	\$4.95
Whole baked Brie with dried fruit and nuts, cranberry Chutney and artesian breads	\$6.95

Confederation Wines

House Wines by the Bottle:

Whites:

Pinot Grigio, Citra (Italy)	\$21.95
Chardonnay, Farnese (Italy)	\$21.95
Riesling, 20 Bees (VQA)	\$23.95

Reds:

Cabernet/Merlot, Frontera (Chile)	\$22.95
Baco Noir, 20 Bees (VQA)	\$23.95
Merlot, Santa Carolina (Chile)	\$22.95

Premium Wines by the Bottle:

Whites:

<i>Riesling, Henry of Pelham (VQA)</i>	<i>\$27.95</i>
<i>Gewurztraminer, Strewn (VQA)</i>	<i>\$27.95</i>
<i>Chardonnay, Yellowtail (Australia)</i>	<i>\$24.95</i>
<i>Pinot Grigio, Mezzacorona (Italy)</i>	<i>\$27.95</i>
<i>Pinot Grigio, Yellowtail (Australia)</i>	<i>\$24.95</i>
<i>Sauvignon Blanc, Monkey Bay (New Zealand)</i>	<i>\$30.95</i>

Reds:

Cabernet/Merlot, Peller Estates (VQA)	\$27.95
Chianti, Folonari (Italy)	\$29.95
Merlot, Yellowtail (Australia)	\$26.95
Pinot Noir, Bolla (Italy)	\$26.95
Shiraz, Yellowtail (Australia)	\$26.95
Valpolicella, Masi (Italy)	\$30.95

**A corkage fee applies to special wine requests. Requests must be available at the local LCBO.