WEDDING & CATERING PACKAGE
THE METROPOLITAN PACKAGE

$75 per person

Overnight accommodation for the happy couple in a King Suite. Complimentary bottle of sparkling wine in the guest room. Preferred guest room rates for your overnight guests. Complimentary parking.

Grand Ballroom Rental

- Head, registry, gift, cake and DJ tables, dressed with white linens and skirting
- Candlelight for each table
- Long white tablecloths and napkins
- Chair covers
- Easel for seating chart
- Mic, Podium, Screen and LCD Projector
- Elegant white china, flatware and glassware

Cocktail Reception

- Selection of served hot & cold canapés
- Cheese Board with Crostini
- Vegetable Crudités and Dip

Three-Course Dinner

- Soup or Salad
- Main Course
- Dessert
- Tea & Coffee
- Wine service with dinner (2 glasses per guest)

Late Night Reception

- Selection of Gourmet Pizzas
- Complimentary Cake Cutting
- Fresh Fruit Platter
- Coffee & Tea

We are pleased to offer a complimentary meal tasting.

All prices subject to 15% gratuity & HST.
THE METROPOLITAN PACKAGE
continued

Choice of Soup or Salad

Soup
- Roasted Tomato Soup with Crosswind Farms Goat Feta and Basil Infused Olive Oil
- Butternut Squash Soup with Cinnamon Crème Fraîche
- Potato Leek Soup with Paprika Oil and Crispy Leeks
- Roasted Cauliflower and Aged Cheddar Soup with Parmesan Tuille

Salad
- Heirloom Greens with Port Poached Pear, Crumbled Blue Cheese with Apple Vinaigrette
- Heirloom Tomato Salad with Baby Arugula, Balsamic Gastrique, Basil Infused Olive Oil and Bocconcini
- Fresh Spinach Salad with Mandarins, Toasted Pecans, and Jack Daniels Vinaigrette

Main Course
- Prime Rib au Jus
- Herb Crusted Striploin with Porcini Demi
- Lemongrass and Ginger Crusted Chicken Supreme with Curried Parsnip Velouté
- Maple Brined Pork Tenderloin with Hickory Smoked Apple Demi
- Seared Salmon with Thai Chili Glaze

Dessert
- Double Chocolate Cheesecake with Caramel Sauce and Candied Pecans
- Crème Brûlée
- Macerated Berry Tart with Lemon Scented Pastry Cream & Shortbread Crust

Tea or Coffee
CUSTOM UPGRADES

Canapés | $31 per dozen

- Vegetarian Spring Rolls with Spicy Plum Sauce
- Mini Quiche
- Grilled Hot & Spicy Shrimp
- Crab Cakes with Mango Salsa
- Chicken Satay with Peanut Sauce
- Mini Beef Wellingtons
- Beef Strips & Horseradish
- Coconut Thai Cold Poached Shrimp
- Crab Salad Bouchees
- Smoked Duck & Gooseberry Onion Confit
- Smoked Salmon & Chive
- Bruschetta
- Caramelized Onions & Brie
- Lamb Skewers with Mint Jus
- Chicken & Cheese Croquettes
- Chefs Choice of Hot and Cold

Reception

Cheese Board with Crostini | A selection of domestic and imported cheese $6.50 per person

Sliced Fresh Fruit with Yogurt Dip $4.00 per person

Poutine Bar $9.00 per person

Homemade Pizza | Selection of meat lovers, cheese and Hawaiian $8.00 per person

Assorted Sandwiches on Focaccia and Wraps $9.00 per person

Fresh Vegetables and Dip $3.50 per person
FRONTENAC SUITE
SOCAN & RE:SOUND FEES

SOCAN” and “RE:Sound” are fees implemented by the Government to compensate recording artists and recording companies when music is played. SOCAN ensures songwriters, composers and music publishers continue to own the song. It is their intellectual property. Re:Sound is a fee that ensures the company still owns the physical recording of a song. It is important to note that SOCAN is responsible for both LIVE and RECORDED music whereas RE:Sound covers solely recorded music. These fees are mandatory to anyone wishing to play music at an event.
To book your wedding at the Quality Inn® by Choice Hotels® Conference Centre Kingston Central please contact:

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