



*The*  
**GATE HOUSE**

NIAGARA-ON-THE-LAKE

W E D D I N G S ♦ E V E N T S



[THEGATEHOUSE.CA](http://THEGATEHOUSE.CA)

142 Queen Street | Niagara-on-the-Lake | ON, Canada



# The GATE HOUSE

W E D D I N G S ♦ E V E N T S



## Welcome

The Gate House is one of Niagara-on-the-Lake's most iconic and beautiful landmarks. The building has been meticulously restored including original stonework from the 1700's. Bright windows throughout an open concept dining room shed natural light on exquisite dining catered by Treadwell Cuisine. The culinary team is dedicated to memorable "farm to table" experiences featuring only the very best local ingredients.



## Venue Fee

*Friday, Saturday & Sunday*

### Your Investment Includes:

- Exclusive use of the Gate House property including the Grounds for photos
- Reception tables for guest book, gift table, late night service
- Crystal stemware
- Professional Events team including experienced Wedding Planners, Sommeliers and List of Niagara's top preferred Vendors

### Rental materials included:

- Premium flatware and classic white crockery
- Linens and Napkins
- Round or Rectangle dining tables | *Upgrade to Harvest Tables Available*
- Chiavari Chair | *Options: Gold, Silver, White or Mahogany*
- Sonoma Chair | *Options: Gold or Ridgewood Walnut*

## Ceremony

**Includes:** Signing Table and Chair, White Linen and White Folding Padded Ceremony Chairs and Fruit Infused Water Station



THEGATEHOUSE.CA

142 Queen Street | Niagara-on-the-Lake | ON, Canada



# Hors D'oeuvres

— The —  
**GATE HOUSE**  
WEDDINGS • EVENTS

Welcome your guests with a delicious selection of hors d'oeuvres at your next event. Served by our friendly and knowledgeable team, these are passed throughout the room to enjoy over the course of your welcome reception.



- “Pingue’s” Prosciutto on a Breadstick
- Indian Spiced Chicken Satay with Dipping Sauces
- Honey Glazed Pork Belly
- Scallop Ceviche
- Tuna Tartare
- Herb & Potato Gnocchi with Blue Cheese & Mushrooms
- Duck Confit Terrine
- Chicken Croquette with Red Pepper Jam
- Pork Tourtiere with “Kozlik’s” Mustard
- Seasonal Soup served in an espresso cup
- Smoked Salmon on Cucumber with Creme Fraiche
- Cured Duck Breast on a Preserved Apricot
- Leek & Mushroom Quiche Tart
- Cherry Tomato Tarts 🍷
- Spinach & Quinoa Croquettes 🍷
- Fresh Vegetable Spring Rolls with Peanut Sauce 🍷
- White Bean Hummus with Sun-Dried Tomato 🍷
- Wild Mushroom Crostini 🍷
- Wild Mushroom Arancini 🍷
- Sweet Potato Fritters 🍷
- Mini Vegetable Samosa 🍷
- Artisanal Cheese & House Made Charcuterie Station



*Minimum 4 dz per selection*

*5-6 hors d'oeuvres per person recommended for each hour of reception*

🍷 = Vegan



## CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552





## 3 Course PLATED DINNER

(1) Appetizer, (3) Entrees, (1) Dessert

---

## 4 Course PLATED DINNER

(2) Appetizer, (3) Entrees, (1) Dessert

*Menu choices, including seating plan must be confirmed  
7 days prior to event.*

---

## 3 Course FAMILY STYLE DINNER

(2) Appetizers, (2) Entrees, (2) Desserts

*Choose from family-style menu items only - indicated with **FS***

### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



## *Appetizers*



Heirloom Beet Salad with Monforte Goat Cheese, Hazelnuts  
and Sherry Vinaigrette **FS**

Roasted Red Pepper Soup with Lime Sorbet & a Togarashi Straw

Heirloom Tomato Salad with  
"Monforte" Fresco Focaccia Croutons, Crispy Basil **FS**

Local Salad Greens with Shaved Pear,  
Blue Cheese & Candied Pecans **FS**

Caesar Salad, Double Smoked Bacon, Garlic Croutons,  
Parmesan Cheese & Buttermilk Dressing

Pan Seared East Coast Scallop with Honey Glazed  
Pork Belly & Apple Puree

Sesame Crusted Tuna with Pickled Mushroom Salad  
& Wasabi Mayonnaise **FS**

"Pingue's" Aged 24 Month Prosciutto with Toscano Preserved  
Lemon, Niagara Balsamic Reduction **FS**



### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552





## Entrees



Roasted Ontario Free Range Chicken with Mushrooms Olive  
Oil Fingerlings, Roast Chicken Jus **FS**

Pan Seared Atlantic Salmon with Bacon & Beluga Lentils  
& Sauce Gribiche

Confit of "Woolley's" Lamb Shoulder with Crushed Potatoes,  
Eggplant & Feta Vinaigrette **FS**

Arctic Char with Charred Zucchini & Quinoa Salad,  
Lemon & Garlic Butter **FS**

Sesame & Hoisin Glazed Beef Short Ribs with Potato Puree  
& Pickled Red Onion **FS**

Lemon & Parsley Crusted Chicken Supreme with  
Crushed Potatoes & Seasonal Vegetables **FS**

Muscovy Duck Breast (served medium-rare) with  
Fondant Potato, Niagara Cherries, Broccolini, Thyme Jus



### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



## *Vegetarian Entrees*



Herb & Potato Gnocchi with Mushrooms,  
Blue Cheese & Crispy Sage

Warm Carrot & Yogurt Salad, Fennel Pollen, Toasted Walnuts  
& Carrot Top Chimmichurri

Roasted Portobello Mushroom & Spinach Pave, Upper Canada  
Ricotta Cheese, Red Pepper & Roasted Tomato Sauce

Housemade Semolina Flour Orecchiette Pasta Tomato &  
Roasted Garlic Sauce, Shaved Parmesan, Crispy Basil



*Additional dietary options available upon consultation.*



### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552





## Dessert



Vanilla Bean Cheesecake with Local Blackberries  
& Maple Ice Cream

Sticky Toffee Pudding with Rosemary Caramel FS

White Chocolate Coconut Panna Cotta with Sea Buckthorn  
Sorbet & Local Berries

Dark Chocolate Tart with Salted Caramel Ice Cream FS

Spiced Carrot Cake with Nutmeg Ice Cream FS

Strawberry Pavlova & Vanilla Bean Ice Cream

Lemon Almond Cake, Icewine Marinated Local Berries & Mint

*Seasonal variations available upon consultation.*

---

### Coffee & Tea Service

Self-Serve Coffee & Tea Station  
Table-Side Service



### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



## *Dessert Station*

All sweets are made fresh in house. Guests are invited to select their favourite and help themselves to the dessert station which is typically set up once dinner service has ended.

*Select (4) items*



Mini Cupcakes

*Carrot, Brown Butter, Chocolate, Red Velvet*

Tarts

*Seasonal Fruit, Chocolate Caramel, Lemon*

Ice Cream Cookie Sandwiches

Sticky Toffee Pudding with Rosemary Caramel

Dark Chocolate & Cream Cheese Brownies

Selection of “Treadwell’s” Cookies

“Whitty Farms” Berry Mess with Vanilla Bean Whipped Cream  
& Crunchy Meringue

Selection of Crème Brûlée

*Rosemary, Ginger, Chocolate*

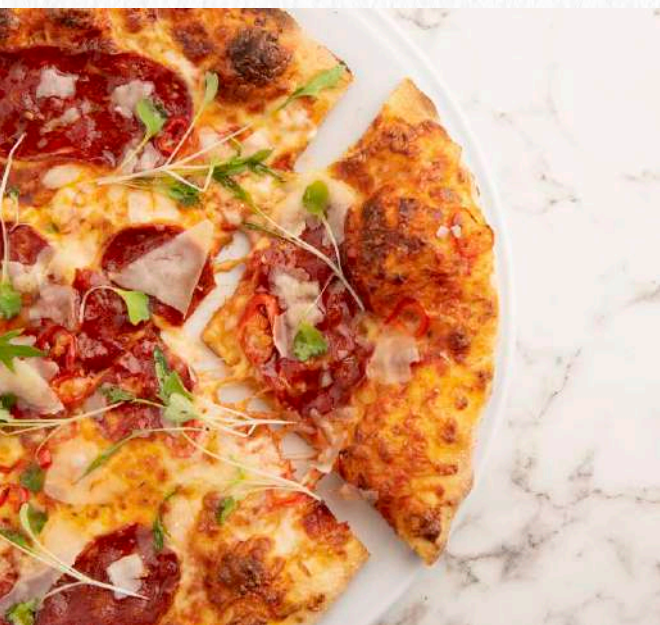


### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552





## Late Night Menu

Treat your guests to a late-night snack. Typically served around 11pm, this self-serve station is a great way to end the evening and will keep your party going 'til last call.

*Choose 3 from the options below:*



Artisanal Pizza

*Tomato, Salami & Fresh Cheese; Potato Rosemary & Truffle;*

*Classic Margharita -served with infused oils*

Classic Grilled Cheese

*with Red Pepper Jam for dipping*

Beef Cheek Sliders with Spicy Mayo & Arugula

Pulled Pork Sliders with Asian Slaw

Polenta Fries with Dipping Sauces

Rosemary Salted Pomme Frites with Malt Vinegar Mayo

House Made Soft Pretzels with Dipping Sauces

Vegetarian Chili with Chick Peas & Indian Spices



*It is recommended to order for 50% of your guests.*

### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



## Bar Package

### STANDARD BAR SELECTION

Niagara VQA Wines

On Tap: Molson Canadian, Coors Light, Rickards Red, Moretti

Tito's Vodka

Forty Creek Rye Whisky

Beefeater Dry Gin

Bacardi Superior White Rum

Assorted Soft Drinks such as Coca Cola,  
Canada Dry Ginger Ale, Diet Coke, Nestea Iced Tea and Sprite

Apple, Orange and Cranberry



### SOMMELIER'S SELECTION OF VQA WINES WITH DINNER

#### Red Wine Selection:

Cave Spring Cabernet Franc

13th Street Merlot

#### White Wine Selection:

Kew Vineyards Pinot Grigio

Sand and Gravel Sauvignon Blanc

#### Rosé Wine Selection:

Tawse Rosé



#### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552





## *Bar Package*

### **PREMIUM BAR SELECTION**

Premium Niagara VQA or Imported wines

On Tap: Molson Canadian, Coors Light, Rickards Red, Moretti

Premium Bottle Selection: Stella Artois and Heineken

Grey Goose Vodka

Maker's Mark Bourbon

Crown Royal Rye Whisky

Tanqueray London Dry Gin

Appleton Signature Estate Rum

Assorted Soft Drinks such as Coca Cola,

Canada Dry Ginger Ale, Diet Coke, Nestea Iced Tea and Sprite

Apple, Orange and Cranberry



### **SOMMELIER'S SELECTION OF VQA WINES WITH DINNER**

#### **Red Wine Selection:**

Big Head Red

Silver Trail Cabernet Sauvignon (California)

#### **White Wine Selection:**

Cave Spring Dolomite Chardonnay

International Selection Based on Seasonality and Availability

#### **Rosé Wine Selection:**

Stratus Tollgate Rosé

#### **CONTACT:**

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



## Bar Package

### ADDITIONS

#### Non-Alcoholic Bar Packages

---

##### Signature Cocktails

Caribbean Rum Punch | Dark or spiced rum and pineapple juice with fresh garnish

Gin & Hibiscus Refresher | Gin, pink hibiscus syrup, fresh lemon juice and topped with soda and garnish

Paloma | Tequila with grapefruit juice and fresh lime juice topped with soda water and fresh grapefruit garnish

124Q Spiked Lemonade | Fresh lemon and lime juice, simple syrup and peach iced tea with garnish

*Up to two (2) Signature Cocktails may be selected.  
Each cocktail will be prepared for 50% of your guest count.*

---

##### Sparkling Wine Selections

Ravine Charmat

Ravine Brut

Tarlant Brut Champagne

---

##### Scotch Selection

Johnny Walker Black Label

Glenfiddich 12 year old

*Scotch pricing applies per bottle.*



*Additional special order drink selections  
may be available upon request and are subject to  
availability and additional cost.*



#### CONTACT:

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552

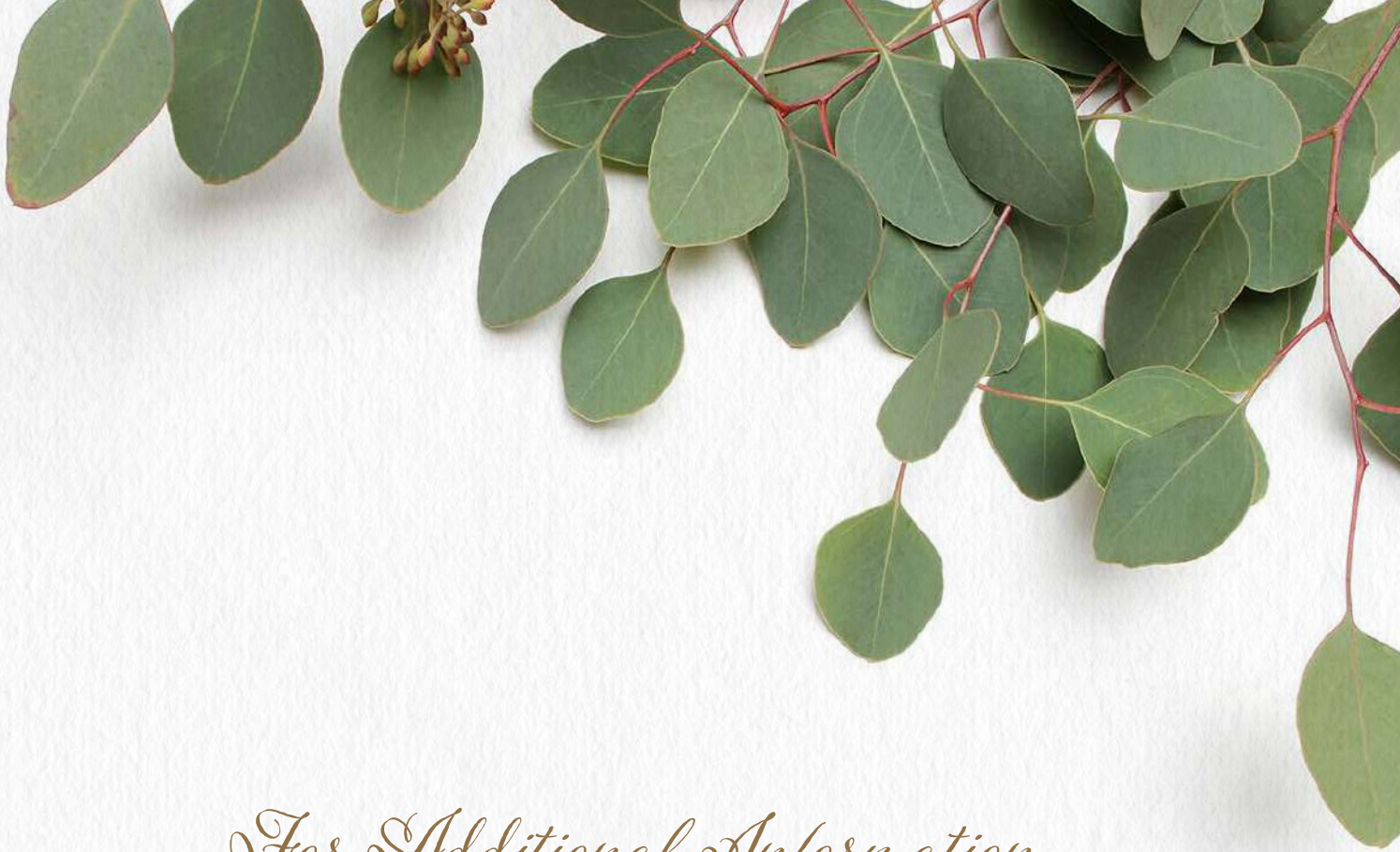


— — — — —  
*The* — — — — —  
**GATE HOUSE**  
W E D D I N G S ♦ E V E N T S



**THEGATEHOUSE.CA**  
142 Queen Street | Niagara-on-the-Lake | ON, Canada





*For Additional Information*

PLEASE CONTACT OUR  
WEDDINGS & SPECIAL EVENTS SALES MANAGER

Email: [specialevents@124queen.com](mailto:specialevents@124queen.com)

Telephone: 1-855-988-4552



**THEGATEHOUSE.CA**

142 Queen Street | Niagara-on-the-Lake | ON, Canada