



Winter Weddings

With warm fires and sparkling snowflakes, Winter Weddings have a uniquely romantic vibe.

Enjoy your Snow-Kissed Nuptials at 124 on Queen Hotel & Spa.

Your Investment Includes:

- Exclusive use of the Gate House property including the grounds for photos
- Exquisite ceremony locations
- White Table Linens & Napkins
- Beautiful stemware
- Podium
- Professional events team including experienced Event Coordinators, Sommeliers and list of Niagara's top preferred vendors
- Choice of round or rectangular dining tables, chairs, receiving table and tables for cocktail reception

With our Compliments

- Sparkling Toast
- Overnight Accommodations & Post Wedding Breakfast for the Newlyweds
- Relax and Reminisce in our Hydrotherapy Wellness Circuit
- Reduced Venue Fee
- Waived Ceremony Fee

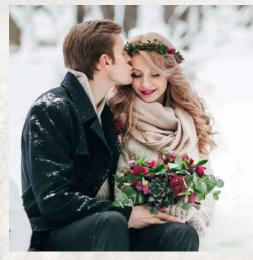
Investment:

\$2,500 + HST

Pricing subject to change.







Food & Beverage

\$179++ PER GUEST

Chef's Selections of Hors d'oeuvres

3 Course Plated Dinner

(1) Appetizer, (1) Entree, (1) Dessert

FIRST COURSE | Select One

Roasted Red Pepper Soup with Lime Sorbet & a Togarashi Straw

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

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

ENTRÉE COURSE | Select One

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

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

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

DESSERT | Select One

Vanilla Bean Cheesecake
with Local Blackberries & Maple Ice Cream

Sticky Toffee Pudding with Rosemary Caramel

Dark Chocolate Tart with Salted Caramel Ice Cream







We accommodate all dietary restriction provided in advance.

Upgrades

4th Course | \$10 per guest

Additional Entrée Selection | 3 Max. \$8.50 per additional selection

Signature Cocktails | \$7 per guest

Hot Cocoa Bar | \$12 per guest



Select Three

Classic Margherita Pizza Served with Infused Oils

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

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; Coca Cola, Canada Dry Ginger Ale, Diet Coke, Nestea Iced Tea and Sprite Apple, Orange and Cranberry





