

Your Vineyard Estate Wedding



124 | Q | HOTEL & SPA

Contact us to arrange a Personal Tour & Appointment

124Q: Local: (905) 468-4552 | Toll Free: 1 (855) 988-4552 | Email: specialevents@124queen.com

Wedding Package

MAY



OCTOBER

Let us help you plan the Wedding of your dreams with no detail left to chance.
Package is Based on a minimum of 100 guests



The First Look

On site wedding consultant

Exclusive use of property from 4 pm

Property use for photos from 2 pm

Wood harvest tables

Gold chiavari chairs

Table napkins

Private bridal suite

Four course dinner

Full standard 5 hour bar service

\$259.00 PER PERSON **

I Do

Venue Fee

On site ceremony space, just steps from the reception area

Guests will be seated in antique church pews

Cocktail and canapes with reception to follow

Bar opens at 5 pm

INCLUDED

Eat More

Cocktail Hour

Upgrade from canapes to premium options

Menu Options

Elevated dishes are available for all courses!

Late Night

Sliders

Soft pretzels

Wood fired pizza oven

ADDITIONAL \$

The First Look

As the exclusive wedding consultant and caterer for Honsberger Estate Winery, the 124 on Queen Team has skillfully organized and carried out weddings for numerous years. From your first property tour to your unforgettable walk down the aisle, our outstanding team is dedicated to assisting you in planning and realizing your dream wedding day.



Ceremony Site

Amongst the enchanting foliage, you and your partner will stand hand in hand exchanging vows on the raised wooden pergola. Guests will witness you say, "I do" while seated on white washed antique circa 1800, church pews.

Private Bridal Suite

Just steps away from the ceremony and reception sites, your private bridal suite is hidden behind a living wall and is available as of 2:00 pm on your wedding day. A peaceful environment to reflect and relax, while taking in all of your emotions those moments before the ceremony begins.

Exclusive use of the Honsberger Estate property begins at 4:00 pm.

Cocktail Hour

Following your ceremony, guests will enjoy the beautiful outdoor patio with cocktail service and canapés.

This mix and mingling hour is a lovely kick off to the evening of celebrations to come.

The Reception



Reception

Your complete table setting in the “circa 1833 barn” includes gold chiavari chairs with ivory cushions, 8 foot wood harvest tables, white linen napkins, fine china, flatware and stemware.

(Round tables not available)

Bar Service

Standard 5 Hour Bar Service

The bar will open following your ceremony at 5 pm including: rye, rum, vodka, gin and a selection of beer, non-alcoholic beverages and mixes.

The bar will be open for cocktail hour, closed during dinner and re-opens following your meal for the remainder of the evening.

Wine is not included in the package. A selection of Honsberger Wines is available and must be purchased in advance through 124 on Queen Hotel & Spa.



The bar closes at 12:00 am. Safe rides home for all of your guests need to be arranged no later than 12:30am. As Honsberger Estate is in a remote location, taxi and uber services are limited. We suggest taking advantage of the local ride share programs that assist with driving both cars and guests to accommodations, or setting up a shuttle service.

Catering



124 on Queen Hotel & Spa Catering

With wedding service and catering from 124 on Queen Hotel & Spa, your Honsberger Estate wedding will be made truly memorable.

Enjoy the culinary excellence of 124Q's premier restaurant and caterer, Treadwell Cuisine, known for their farm-to-table approach. Our dedicated team delivers exceptional service, ensuring the most enjoyable experience for you and your guests.

Executive Chef Jason Williams

Step into a world of culinary excellence guided by the visionary leadership of Treadwell Cuisine Executive Chef, Jason Williams.

Chef Williams' career spans continents, winning him accolades across the globe, and has included time at the 2-Michelin Star Gidleigh Park, UK.

Chef Williams brings a wealth of experience and a passion for excellence to every plate.



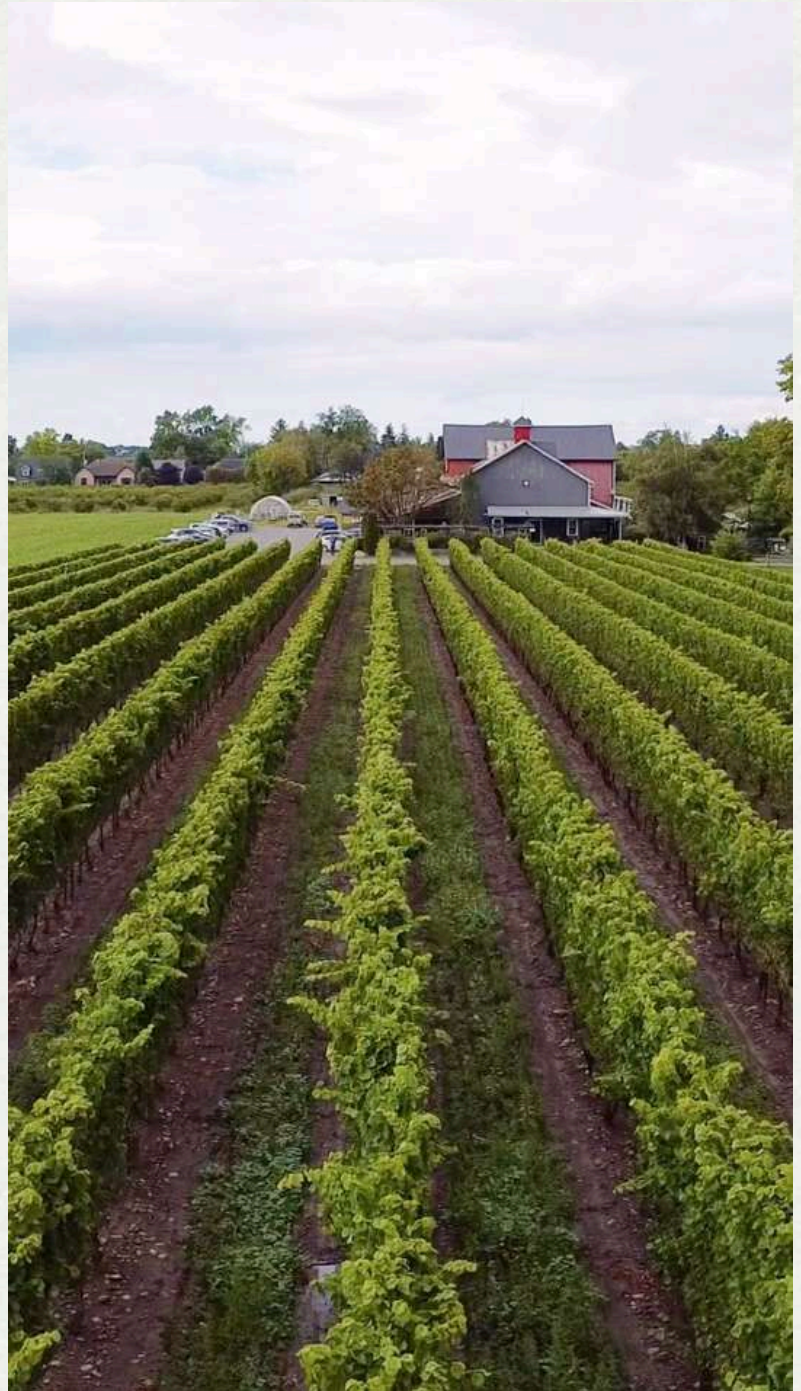
Create the Perfect Dinner Menu

Culinary Services by Treadwell Cuisine of 124 on Queen Hotel & Spa

Enjoy a meticulously curated four-course dinner experience. Each dish is a masterpiece, artfully crafted to delight the senses and leave a lasting impression on you and your guests.

Based on modern European cuisine, Treadwell is driven by the farm-to-table philosophy of seasonality, sustainability and showcasing the very best ingredients from the region. Working with our network of local farmers and suppliers throughout Southern Ontario, your menu will be based upon their seasonal ingredients. Treadwell not only showcases the talent of our incredible team but also proudly showcases the suppliers behind the ingredients.

Sample menus will be provided but we encourage you to elevate your Wedding with a customized menu to suit your palate!



Your Dinner

Plated Four Course Dinner Service

Your wedding package will include a four course dinner menu. Your guests will be offered a choice of three main courses, including one vegetarian option. Dietary restrictions and food allergies will be accommodated provided advance notice is given to your event coordinator.

Special pricing for children and vendor meals are available.



Station Style Service

Similar to a buffet style service, a variety of dishes will be offered to your guests as they move about. Stations add an interactive culinary element to your evening.

Station sample menu is available upon request.

Sample Menu

Cocktail Hour

Invite your guests to enjoy a cocktail and our hand passed canapes between your ceremony and dinner service.

3-4 pieces per guest will be prepared, and a minimum of 4 dozen per selection is required.



Standard Selection

Chicken Satay with Aioli

Honey Glazed Pork Belly

Scallop Ceviche

Pork Tourtière with 'Kozliks' Mustard

Smoked Salmon on Cucumber with Crème Fraiche

Leek & Mushroom Quiche Tart (V)

Cherry Tomato & Goat Cheese Tart (V)

Goat Cheese & Fig Crostini (V)

Wild Mushroom Arancini with Marinara

Mini Vegetable Samosas with Date Chutney (V)

Aged Cheddar & Potato Croquette with Crème Fraiche & Chive (V)

Crispy Vegetable Spring Rolls with Plum Sauce (V)

Caprese Salad Skewers with Aged Balsamic (V)

Premium Selection: (additional cost per guest)

Tuna Tartare served in a Sesame Cone (\$2)

'Pingue's' Prosciutto on a Breadstick (\$2)

Tiger Shrimp Cocktail (\$3)

Blini with Smoked Salmon, Caviar & Crème Fraiche (\$2)

Lamb Kebab on a Skewer with Mint Yogurt (\$4)

VV - Vegan | V - Vegetarian

Sample Plated Dinner Menu

Appetizers

Please Select One (1) for all Guests

Summer Gazpacho (available June through September)

Heirloom Beet Salad with Whipped Monforte Goats Cheese, Toasted Hazelnut & Sherry Vinaigrette (V)

Roasted Red Pepper Soup with Lime Sorbet & Togarashi Straw (V)

Heirloom Tomato Salad with 'Monforte' Fresco, Focaccia Croutons & Basil (V)

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

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

Warm Rainbow Carrot & Yogurt Salad, Fennel Pollen, Toasted Walnut & Carrot Top Chimichurri (V)

Premium Selections (additional cost per guest)

Pan Seared East Coast Scallop with Crispy Pork Belly & Cauliflower Puree, Piccalilli (\$8pp)

*"Pingue's" 24-month Aged Prosciutto with Toscano Cheese, Bosc Pear, Aged Balsamic
and Lemon Vinaigrette (\$7pp)*

Seared Yellowfin Tuna Nicoise with Soft Boiled Egg & Mustard Seed Vinaigrette (MP)

Add For the Table

Assorted House Baked Breads with Whipped Herb Butter (\$4pp)

Antipasto Platter Crostini, Marinated Cheese, Olives, Cured Meats & Pickled Vegetables (\$9pp)

Second Course Pasta

Please Select One (1) for all Guests

Flour Orecchiette with Roasted Garlic Tomato Sauce, Shaved Parmesan Cheese & Crispy Basil (V)

Premium Pasta Upgrade (\$15 per guest)

Potato Gnocchi with "Marc's" Wild Mushrooms, Soy Truffle, Pecorino & Crispy Sage (V)

Ricotta Gnocchi, Tomato & Parmesan Sauce

Rigatoni with Fennel Seed and Chili Sausage Bolognese

Entrees

Entree Selections

Please select up to two (2) Entrees

Entree selections are due fourteen (14) days prior to your Event Date and are to be noted by way of place cards and seating chart supplied by the Couple.

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

*Lemon & Parsley Crusted Chicken with Boulangère
Potato, Seasonal Vegetables, Roasted Chicken Jus*

*Pan Seared Atlantic Salmon, Crushed New Potatoes,
Seasonal Vegetables, with Dill Cream*

*Grilled Beef Striploin, Whipped Potato, Roasted Cremini
Mushrooms, with Peppercorn Jus*

*Oven Roasted Cauliflower Steak, Garlic Hummus,
Crispy Chickpeas, and Parsley Vinaigrette (vv)*

*Confit Lamb Shoulder, Crushed Potatoes, Eggplant
& Feta Vinaigrette*

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



Roasted Portobello Mushroom Pave, Upper Canada Ricotta Cheese, Roasted Red Pepper & Tomato Sauce (V)

Premium Entrée Selections (additional per guest)

Pan Seared Pacific Halibut, Potato Pave, Seasonal Veg, Caviar Beurre Blanc (\$12pp)

Roasted Beef Tenderloin with Whipped Potato, Seasonal Vegetables and Bordelaise Sauce (\$18pp)

Herb Crusted Rack of Ontario Lamb, Fondant Potato, Seasonal Vegetables, Mint Jus (\$25pp)

Enhance your Beef Entrée (additional per guest)

One Jumbo Tiger Prawn (MP) Pricing available upon request

Shaved Truffle (MP) Pricing available upon request

Dessert

Please select one (1) for all Guests

Vanilla Bean Cheesecake with Local Blackberries, Blackberry Sorbet

Sticky Toffee Pudding with Rosemary Caramel & Salted Caramel Ice Cream

White Chocolate & Coconut Panna Cotta with Raspberry Sorbet (v)

Ice Wine Macerated Local Berries with Seasonal Fruit Sorbet (v)

Dark Chocolate Tart with Salted Caramel Ice Cream

Spiced Carrot Cake with Nutmeg Ice Cream

Strawberry Pavlova with Vanilla Bean Ice Cream

Lemon Almond Cake with Ice Wine Macerated Local Berries & Mint

Vanilla Bean Crème Brûlée with Brown Butter Madeline

Late Night Eats

Savour the night with our exclusive late-night buffet, a delectable spread designed to delight and satisfy guests long after the sun sets on your unforgettable wedding day.

Standard Selection

Homemade Soft Pretzels with Kozlik's Mustard

Heirloom Crudites, Crisps and Flatbreads Hummus, Baba Ganouj, Fattoush,

Falafel, Lemon & Rosemary Marinated Olives

Substitute any of the above with:

Classic Grilled Cheese with Red Pepper Jam (\$3)

Beef Cheek Sliders with Spicy Mayo & Arugula (\$3)

Pulled Pork Sliders with Asian Cabbage Slaw (\$2)



Specialty Late Night Addition

Add Honsberger's Famous Wood-Fired pizza

Completely handmade from start to finish in front of your guests on our patio, add this feature for an entertaining and authentic European experience.

\$8.00 per guest, in addition to your late night package

Menu Tasting

Included in your package is a complimentary “Social Meet ‘n Greet” day, where you will have the opportunity to visit Honsberger Estate Winery, sample Treadwell Cuisine’s most popular dishes and plan your menu. This is a great opportunity to meet our chef’s and our friendly, experienced staff.

Wine Tasting

Here at Honsberger Estate Winery we believe that nothing elevates a meal as much as the perfect wine and food pairing. For this reason, your wedding package includes a complimentary Wine Tasting for 2 people. Once you’ve decided on your dinner menu our wine concierge will spend some time with you sampling and recommending wines for each course.



We have a wine for every pairing and palate, which makes choosing the ideal compliments for your dinner a fun, relaxing and satisfying adventure. This event is one of the highlights of your wedding package therefore we understand that you may like to enjoy it with a larger group. Additional guests are welcome for a nominal fee.