

SPRING FLING PROMOTION 2025 SUMMER WEDDINGS



# SUMMER WEDDINGS MAY - AUGUST 31, 2025

Celebrate your nuptials Summer 2025 with our exclusively priced whole wedding package including passed hors d'oeuvres, a 3-course plated dinner, tableside wine service, 5-hour open bar, coffee, tea and late night snack. There are limited dates available for this reduced venue fee package, that is available for weddings between May 1, 2025 to August 31, 2025.

#### 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
- · Complimentary menu and paired wine tasting for the wedding couple
- Professional Events team including experienced Venue Coordinator, Sommeliers and List of Niagara's top preferred vendors
- · Complimentary cake cutting
- · Crystal stemware
- Premium flatware and classic white crockery
- White Table Linens & Napkins
- Round or Rectangle dining tables
- Gold Chiavari Chairs
- Reduced Guest Room Rates

## Courtyard Ceremony:

- White Folding & Padded Ceremony Chairs
- Fruit Infused Water Station
- Signing Table with White Linen and Chair
- Set Up & Tear Down

#### Investment:

\$3,500 select Fridays \$4,500 select Saturdays





# FOOD & BEVERAGE

\$169++ PER GUEST

#### Passed Hors d'oeuvres | Select Three

Vegetable Samosas with Date Chutney Wild Mushroom Crostini Tomato and Goat Cheese Tarts Chicken Satay with Aioli Sweet Potato Fritters

#### First Course | Select One

Seasonal Summer Gazpacho

Local Greens with Shaved Pear, Toasted Pecan and Shaved Pecorino Caesar Salad with Double Smoked Bacon, Shaved Parmesan, Garlic Croutons and Buttermilk Dressing

Roasted Red Pepper Soup with Lime Sorbet & Togarashi Straw

Main Course | Select Two | Additional Entrée Selection \$8 per guest Roasted Ontario Chicken Breast with Roasted Fingerling Potato, Seasonal Vegetables, Roast Chicken Jus

Pan Seared Atlantic Salmon with Crushed Fingerling Potato and Dill Cream

Grilled Beef Striploin, Whipped Potato, Roasted Cremini Mushrooms, Peppercorn Jus Potato Gnocchi with Roasted Garlic Tomato Sauce, Shaved Parmesan, Crispy Basil

## Dessert | Select One

Lemon Almond Cake with Ice Wine Macerated Berries and Mint Sticky Toffee Pudding with Rosemary Caramel and Salted Caramel Ice cream

Strawberry Pavlova with Vanilla Bean Ice Cream Ice Wine Macerated Berries with Seasonal Sorbet

## Late Night

Rosemary Salted Frites with Malt Vinegar Mayo Complimentary Cake Cutting and Display

We accommodate all dietary restrictions provided in advance.







# FOOD & BEVERAGE

\$169++ PER GUEST

#### Standard Bar Selection

Niagara VQA Wines (Variety & Vintage subject to availability)
On Tap | Molson Canadian, Coors Light
House Caesar's
Aperol Spritz
Tito's Vodka
Forty Creek Rye Whisky
Limited Distillery Gin
Bacardi Superior White Rum
Soft Drinks | Coca Cola, Ginger Ale, Club Soda, Tonic Water,
Diet Coke, Sprite and Nestea Iced Tea
Juice | Apple, Orange, Cranberry and Clamato







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Food & Beverage subject to applicable taxes and administration fee.

# **UPGRADES**



## Premium Appetizer Selections

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

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

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

#### Premium Entrée Selections

Pan Seared Pacific Halibut, Potato Pavé, Seasonal Vegetables, Caviar Beurre Blanc (\$12)

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

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

#### Enhance Beef Entrée

One Jumbo Tiger Prawn per plate (MP) Pricing available upon request Shaved Truffle (MP) Pricing available upon request

#### Table Additions

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

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





# The Accommodations



## 124 on Queen Hotel & Spa

Make a weekend of your event and host your guests at the nearby newly expanded 124 on Queen Hotel & Spa. Offering 76 guestrooms and various luxury room categories to suit every one of your guest's needs.

# Wedding Party Rooms & Honeymoon Suites

Our Signature One Bedroom Suites and One or Two Bedroom Villas provide you and your wedding party ample space to prepare for your day. Use the kitchenettes to prepare mimosas and breakfast or arrange a light spread to be delivered from our onsite restaurant. These rooms are the perfect honeymoon suite to retreat to after the day of your dreams, relax in front of the fire and recap every part of the day together.

## Special Rates

We are pleased to arrange a special rate and block of rooms for your guests to reserve from.







# The Spa



# Spa at Q

Welcome to our 12,000-square-foot destination spa. Located right inside of 124 on Queen. Spa at Q is the ultimate oasis for pre or post wedding prep, rest and relaxation. Our multi-million-dollar facility includes traditional spa services and a one-of-a-kind hydrotherapy wellness circuit that features the only snow room in Canada. It also includes warm and cool pools, sensory showers, a cedar sauna, and a eucalyptus steam room, making our Niagara-on-the-Lake spa unlike any other spa experience in the country.

## Wedding Party Wellness Circuit Booking

Our destination spa is ideal for any wedding party, back party or wedding pampering from preparations to post wedding relaxation.

#### **Treatments**

With a variety of massages, body treatments, facials as well as hands and feet therapies, Spa at Q will have your wedding party, couple or guest in total bliss.







# SPRING FLING PROMOTION 2025 SUMMER WEDDINGS

Arrange a personal tour and consultation with our experienced Wedding Team



# 124 | Q | HOTEL & SPA

FOR MORE INFORMATION

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