



H O N S B E R G E R
E S T A T E W I N E R Y





Honsberger Estate Winery

Honsberger Estate is a lovely winery located in Jordan Station, Ontario, that specializes in providing soon-to-be-married couples with the ideal backdrop for their wedding. If you are planning a rustic or country-style wedding, this is a great choice of venue. The scenery and hospitality services at this 110-year old Victorian Estate are unbeatable, making your big day an unforgettable event.

124 on Queen is proud to be the exclusive wedding consultant and caterer for Honsberger Estate Winery. Our Wedding Team has meticulously organized and executed weddings of all sizes and is ready to help you plan your special day. 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.

Venue Location

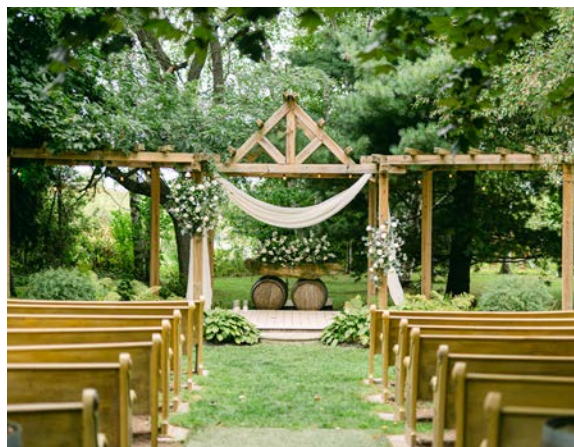
Honsberger Estate Winery
4060 Jordan Rd, Jordan Station, ON

Catering

By Treadwell Cuisine

Coordination

124 on Queen Hotel & Spa



FOR MORE INFORMATION

SPECIALEVENTS@124QUEEN.COM | 905-468-4552 | NIAGARA-ON-THE-LAKE | 124QUEEN.COM

Tastings



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.



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Honsberger Wedding Package

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

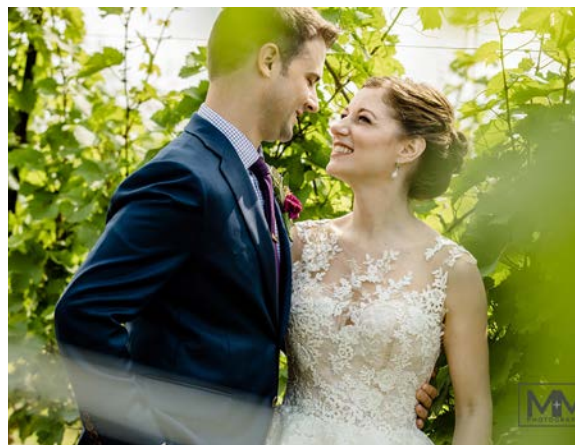
\$259.00 per person ++

*Pricing subject to change

I Do

On site ceremony space, just steps from the reception area
Beautiful wedding pergola surrounded by gardens
Antique church pew seating
Beautiful large barn for dinner and celebrations
Use of the patio and surrounding gardens for photos, mixing and mingling

Included



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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.



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The 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 are 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 as we allow you to select your wines for your personal palate. A selection of Honsberger Wines are available to 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.



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The Cuisine

By Treadwell Cuisine



124 on Queen 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.



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The Cuisine

By Treadwell Cuisine

Create the Perfect Dinner Menu

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.

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.



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The Cuisine

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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 Selections

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

The following menus are samples only and your final menus to select from will be provided by your event coordinator during your planning process.

Pricing is subject to change at any time and does not include administrative fee or taxes.

FOR MORE INFORMATION

The Cuisine

By Treadwell Cuisine

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

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)

*additional per guest cost

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The Cuisine

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Second Course ~ Pasta

Please Select One (1) for all Guests

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



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The Cuisine

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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 Entree 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

FOR MORE INFORMATION

The Cuisine

By Treadwell Cuisine

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 rest of the evening with the additional option of an 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 with a spread of

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



FOR MORE INFORMATION

Q The Accommodations

124 on Queen Hotel and Spa

Make a weekend of your wedding and host your guests at the nearby newly expanded 124 on Queen Hotel & Spa. Offering 72 guestrooms and various luxury room categories to suit every one of your guest's needs.

124 on Queen Hotel and Spa

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 mimosa's 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.



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The Spa



124 on Queen Hotel and Spa

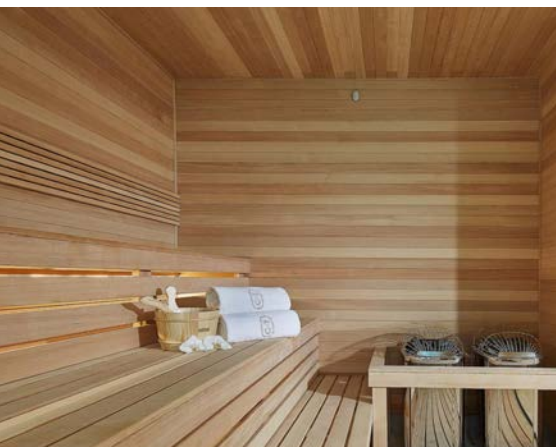
Welcome to our 12,000-square-foot destination spa. Located right inside of 124 on Queen. Spa at Q is the ultimate oasis for pre or post wedding prep, rest and relaxation. Our multi-million-dollar facility includes traditional spa services and a one-of-a-kind hydrotherapy wellness circuit that features 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.



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Weddings at
HONSBERGER ESTATE WINERY
Arrange a personal tour and consultation with our experienced Wedding Team



124 | Q | HOTEL
& SPA

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