



124Q Hotel & Spa

—  
WEDDINGS  
& EVENTS  
— at —  
Q

Niagara-on-the-Lake



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HOTEL  
& SPA



## Welcome to 124Q Hotel & Spa

Step into a world of modern elegance and unparalleled luxury at 124 on Queen Hotel & Spa in Niagara-on-the-Lake. We're not only your wedding venue; 124 on Queen is an all-encompassing experience where every detail, from the ceremony to the farewell brunch, is meticulously curated to create a seamless celebration of your love, just the way you dreamed it would be.

Begin your journey with a picturesque ceremony set against the backdrop of a large stone water feature, where lush gardens and charming architecture provide the perfect ambiance for exchanging vows. 124 on Queen ensures that your special day unfolds effortlessly, offering a romantic setting for both indoor and outdoor ceremonies.

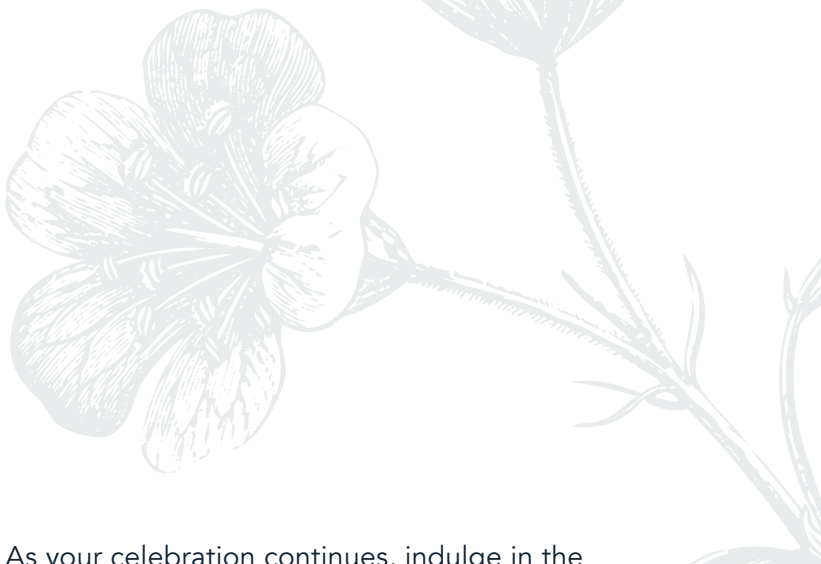


Photo: Lovely Photography

As your celebration continues, indulge in the convenience of having guest accommodations on-site, allowing your loved ones to revel in the festivities without the hassle of travel. Our guest rooms are a haven of comfort and luxury, providing a retreat for your guests to relax and enjoy the magical surroundings of Niagara-on-the-Lake and our in-house amenities.

Your reception is a celebration of culinary excellence and sophisticated design. With our in-house culinary team from Treadwell Cuisine, renowned for their “farm-to-table” approach, your wedding menu is a masterpiece of gastronomy. Immerse your guests in a culinary journey with restaurant-styled dishes that showcase the freshest, locally sourced ingredients, ensuring a dining experience that is as memorable as it is delicious.

Our experienced event coordinators are dedicated to bringing your vision to life, ensuring that every aspect of your wedding is flawlessly executed. From the initial planning stages to the moment you say “I do,” our team is committed to providing world-class hospitality that exceeds your expectations.

The celebration doesn’t begin or end with securing your reception – indulge in a rehearsal party that sets the tone for the joyous festivities to come and bid farewell to your guests with a brunch that lingers in their memories. 124 on Queen is not just a venue; it’s a destination where luxury service, attention to detail, and genuine hospitality converge to create an unforgettable wedding experience. Elevate your special day at 124 on Queen, where love is celebrated in every detail, and dreams are brought to life with unparalleled sophistication and style.



# The Gate House



Venue  
Saturday &  
Holiday Sundays  
May – October

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.

Featuring a beautiful covered patio overlooking historic Queen Street, greet and mingle with your guests before proceeding inside to enjoy a memorable “farm-to-table” experience featuring only the very best local ingredients for dinner or enjoy an intimate al fresco dinner on the patio.

The Gate House can accommodate up to 120 guests for cocktails and canapes and up to 108 guests for a seated dinner.

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“The Gate House has old-world charm with a modern interior that was a perfect base to decorate & create the wedding of our dreams.”

- Liza & Bryan

## 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
- Choice of coloured Raw Silk Linens and Napkins
- Round or Rectangle dining tables
- Gold Chiavari Chairs



# NOTL Bar & Restaurant

This newly built spectacular 1600 sq foot event space features a bright and chic aesthetic with casual furniture. A perfect setting for couples looking for an elevated intimate event where your guests will have the opportunity to mix and mingle under the stars in this transitional indoor/outdoor space leading to a beautiful secluded courtyard.

NOTL Bar & Restaurant can accommodate up to 100 guests for cocktails and canapes and up to 80 guests for a stations style dinner.

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“The location, food and service exceeded our expectations. We couldn’t have asked for a better team to make our big day come to life.”

- Katie & Kevin

Venue

Saturday &  
Holiday Sundays  
May – October

## Your investment includes:

- Exclusive use of the NOTL Bar & Restaurant including 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
- Use of all lounge furniture



# Your Ceremony

Several beautiful ceremony spaces are available from an intimate wedding on the Gate House Patio for 50 guests to our secluded Courtyard with beautiful fountain backdrop up to 120 guests.

Onsite Ceremony

Saturday & Holiday Sundays  
May – October

## Your investment includes:

- Exclusive use of ceremony space
- Signing table with white linen and chair
- White folding padded ceremony chairs
- Fruit infused water station

*Inquire about upgrading to include drapery*



Photo: Morning Light Photography & Gemini Photography

# The Whole Package



## The Whole Package

Saturday &  
Holiday Sundays  
May – October

### Your investment includes:

- One hour welcome cocktail reception with passed canapes and open bar
- Three course plated dinner
- Table side wine service with dinner
- Coffee and tea table side service or station with dessert course
- Re-opening of bar following dinner for an additional four (4) hours
- Late night menu
- Venue coordinator





## Cocktail Hour

Welcome your guests with a delicious selection of hors d'oeuvres served by our friendly and knowledgeable team. These are trayed and offered throughout the room to enjoy over the course of your welcome reception.

### Standard Selections

- Chicken Satay with Aioli
- Honey Glazed Pork Belly
- Scallop Ceviche
- Pork Tourtiere with "Kozliks" Mustard
- Smoked Salmon on Cucumber with Crème Fraiche
- Chicken Karaage with Citrus Aioli (Japanese Fried Chicken)
- Leek & Mushroom Quiche Tart v
- Cherry Tomato & Goat Cheese Tart v
- Fresh Vegetable Spring Rolls with Peanut Sauce v
- Goat Cheese & Fig Crostini v
- Wild Mushroom Arancini with Marinara
- Sweet Potato Fritters with Spicy Mayonnaise
- 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

v = Vegetarian

### Premium Selections

- Tuna Tartare served in a Sesame Cone
- "Pingue's" Prosciutto on a Breadstick
- Tiger Shrimp Cocktail
- Blini with Smoked Salmon, Caviar & Crème Fraiche
- Fried Camembert Cheese with Red Pepper Jam
- Mini Yorkshire Puddings with Short Rib Rilette
- Lamb Kebab on a Skewer with Mint Yogurt
- Pork Belly Bao with Hoisin & Pickled Onion
- Beer Batter Shrimp with Chili Aioli
- Artisanal Cheese and Local Charcuterie Station with Accompaniments

*\*Add Itemized amount per guest*

*\*Please select four (4) hors d'oeuvres*



# Three Course Dinner

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

## Appetizers

- 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
- "Pingue's" 24-month Aged Prosciutto with Toscano Cheese, Bosc Pear, Aged Balsamic and Lemon Vinaigrette
- Seared Yellowfin Tuna Nicoise with Soft Boiled Egg & Mustard Seed Vinaigrette **MP**



## House Made Chef Inspired Additional Pasta Course

- Spinach & Goat Cheese Ravioli, Roasted Red Pepper Sauce
- Potato Gnocchi with "Marc's" Wild Mushrooms, Soy Truffle, Pecorino & Crispy Sage **V**
- Rigatoni with Fennel Seed and Chili Sausage Bolognese
- Homemade Semolina Flour Orecchiette with Roasted Garlic Tomato Sauce, Shaved Parmesan Cheese & Crispy Basil **V**
- Ricotta Gnocchi, Tomato & Parmesan Sauce

**V** = Vegetarian    **MP** = Market Price



# Three Course Dinner

## Entrées

- 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, Dill Cream
- Grilled Beef Striploin, Whipped Potato, Roasted Cremini Mushrooms, Peppercorn Jus
- Oven Roasted Cauliflower Steak, Garlic Hummus, Crispy Chickpeas, Parsley Vinaigrette **V**
- 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**

**V** = Vegetarian    **MP** = Market Price

## Premium Selections

- Pan Seared Pacific Halibut, Potato Pave, Seasonal Vegetables, Caviar Beurre Blanc
- Roasted Beef Tenderloin with Whipped Potato, Seasonal Vegetables and Bordelaise Sauce
- Herb Crusted Rack of Ontario Lamb, Fondant Potato, Seasonal Vegetables, Mint Jus
- Wellington of Ontario Beef Tenderloin, Mushroom Duxelles, Local Prosciutto, Puff Pastry with Whipped Potato, Seasonal Vegetables and Bordelaise Sauce
- Butter Poached Half Nova Scotia Lobster with Hollandaise, Seasonal Vegetables, New Potatoes

### Enhance your Beef Entrée

- Buttered Lobster Claw **MP**
- Seared Quebec Foie Gras
- One Jumbo Tiger Prawn **MP**
- Shaved Truffle **MP**



# Three Course Dinner

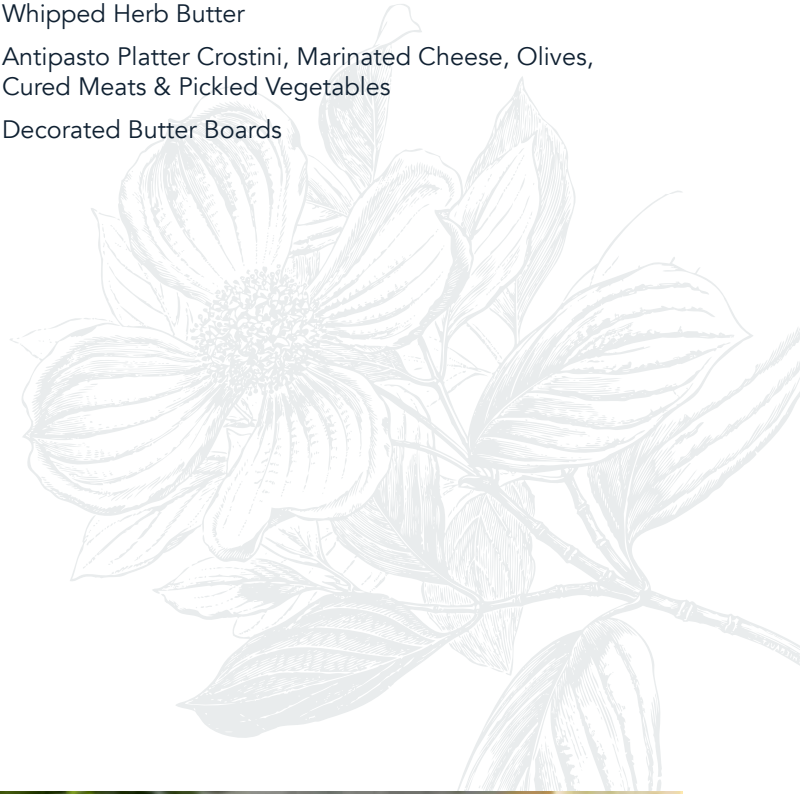
## Desserts

- 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 Brulé with Brown Butter Madeline

**V** = Vegetarian

## For the Table

- Assorted House Baked Breads with Whipped Herb Butter
- Antipasto Platter Crostini, Marinated Cheese, Olives, Cured Meats & Pickled Vegetables
- Decorated Butter Boards



# Late Night Menu

Select three (3) Standard Selections or choose to upgrade any or all selections to Premium

## Standard Selections

- Artisanal Pizza | Tomato, Salami & Fresh Cheese  
Potato, Rosemary & Truffle | Classic Margherita Served  
with Infused Oils
- Classic Grilled Cheese with Red Pepper Jam
- Beef Cheek Sliders with Spicy Mayo & Arugula
- Fried Chicken Sliders with Garlic Aioli & Pickles
- Pulled Pork Sliders with Asian Cabbage Slaw
- Polenta Fries with Aioli
- Rosemary Salted Frites with Malt Vinegar Mayo  
*(served In Fry Boxes with wooden forks)*
- Homemade Soft Pretzels with "Kozlik's" Mustard
- Ice Wine Glazed Beignets
- Heirloom Crudites, Crisps and Flatbreads Hummus,  
Baba Ganouj, Fattoush, Falafel, Lemon & Rosemary  
Marinated Olives

## Premium Selections

- Breaded Chicken Wings Served with Dipping Sauces
- Truffled Mac and Cheese
- Beer Battered Fish and Chips  
*(served In Fry Boxes with wooden forks)*
- Poutine with Quebec Cheese Curds and Rosemary Jus  
*(served In Fry Boxes with wooden forks)*
- Buttermilk Fried Chicken and Waffles with Hot Honey,  
Bread and Butter Pickles
- Pulled Short Rib Quesadilla with Chive Sour Cream

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## Live Station Late Night Upgrades and Additions

### Taco Station

#### Choose 2 Proteins:

- Pulled Chicken
- Crispy Pork Belly
- Pulled Pork

#### Served with:

- Guacamole
- Shredded Lettuce
- Pico de Gallo
- Lime Wedges
- Beans
- Grilled Corn
- Sour Cream
- Salsa
- Cilantro
- Jalapeno



**MP** = Market Price

### Standard Seafood Tower **MP**

- Butter Poached Lobster
- Chilled Tiger Shrimp
- Snow Crab Claws
- King Crab Legs
- Oysters
- Smoked Salmon
- Hot Sauce
- Lemon
- Horseradish
- Mignonette

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### Oyster Bar **MP**

*Presented as a Station with a Chef in Attendance*

- Sliced Lemon
- Horseradish
- Local Hot Sauce
- Mignonette

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### Caviar & Sparkling Bar **MP**

*Chilled Sparkling wine with  
served Caviar and Blinis with accompaniments.*

# Beverage Menu

## Standard Selections

- 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

## Something Special's

- League of Farmers Sparkling
- Moët & Chandon "Dom Perignon" | On Request
- Veuve Clicquot Brut
- Martini Service
- Sparkling Wine on your Bar
- Espresso Martinis
- Margaritas

## Signature Cocktails

- Caribbean Rum Punch | 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, grapefruit juice, fresh lime juice and topped with soda water and fresh grapefruit garnish
- 124Q Spiked Lemonade | Vodka with fresh lemon, lime juice, simple syrup and peach iced tea with garnish

## Premium Selections

- Premium VQA & Imported Wines  
*(Pricing, Variety & Vintage subject to availability)*
- On Tap | Moretti and Heineken
- Premium Bottled Beer | Heineken
- Tanqueray Gin
- Grey Goose Vodka
- Johnny Walker Red
- Captain Morgan Original Spiced Rum
- Bulleit Bourbon

Inquire about upgrading to complete premium package

Non Alcoholic Package:  
Guests 12-18 years old & vendors

## Mocktails

- Strawberry Mint Spritz | Strawberries, mint, cucumber, agave, lime, soda
- Green Tea Mule | Chilled green tea, honey, lime, ginger beer
- Blueberry Peach Bellini | Peach nectar, ginger ale, muddled blueberries





## Frequently Asked Questions

Are tables, linens, chairs, plates, silverware, and glassware provided, or will I have to rent them myself?

The following are included in your wedding venue package:

- Premium flatware and classic white crockery
- Linens and napkins
- Round or rectangle dining tables  
Upgrade to harvest tables available
- Gold Chiavari chairs

All your linens & napkins can be chosen through Simply Beautiful - our vendor for all your decor needs.

Is there parking on site and if so, is it complimentary? If not, where will my guests park?

We offer complimentary parking to those guests who have booked a hotel room on our property (one parking spot per room). If you have guests seeking other accommodation we have Johnson Street (parallel to Queen Street) where all parking is free.

Do you offer on-site coordination?  
What services are included?

We include our Wedding & Special Events Coordinator to assist you with your venue related details.

A day of Wedding Planner is a great gift to give yourself if your budget allows it. Your venue coordinator will be setting up the room, greeting your vendors and coordinating the service and kitchen teams.

A month of/day of Wedding Planner will assist you with your entire day-of timeline beginning from the moment you open your eyes until your head hits the pillow at the end of the best day ever. They will be available to you all day for those unexpected requests, and help with bouquets, boutonnieres and bustling. They are your side-kick for the day.

Can I bring in a cake from an outside baker or do I have to use a cake made on site?

We have an extensive vendor list of phenomenal local bakers we highly recommend! Be sure to check them out when deciding where to get your cake.

What overnight accommodations do you provide?  
Do you offer a discount for booking multiple rooms?

Hotel room accommodations are available and will be coordinated for your guests to reserve. We also provide nightly group rates for your convenience.

# Notes

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HOTEL  
& SPA

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