

THE GATE HOUSE



The Gate House

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 terrace 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 135 guests for cocktail hour and seated dinner, and up to 55 guests for ceremonies on the Terrace, Walkway or Indoors.

Venue Fee
\$4,500 + HST

Saturday &
Holiday Sundays
May - October

Your investment includes:

- Exclusive use of the Gate House property including the grounds for photos
- Reception tables for guest book, gift table, and 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



Your Ceremony

Exchange vows in one of our thoughtfully designed ceremony spaces to accommodate your custom guestlist. From intimate ceremonies on the Gate House Terrace for up to 55 guests, to the secluded NOTL 4-Season Courtyard Patio with a serene fountain backdrop ideal for up to 130 guests.



Your investment includes:

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

Inquire about upgrading to include drapery

Venue Fee
\$1,500 + HST



The Whole Package



Package Price
\$189 per person

Saturday &
Holiday Sundays
May - October

Your investment includes:

- One hour welcome cocktail reception with passed canapés 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
- 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

Please select four (4)

- Chicken Satay with Aioli
- Honey Glazed Pork Belly
- Scallop Ceviche
- Pork Tourtière with Kozlik's Mustard
- Smoked Salmon on Cucumber with Crème Fraîche
- 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 Fraîche & Chive **v**
- Crispy Vegetable Spring Rolls with Plum Sauce **v**
- Caprese Salad Skewers with Aged Balsamic **v**

v = Vegetarian

Based on 4-5 pieces per person

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 Fraîche | \$2
- Fried Camembert Cheese with Red Pepper Jam | \$2
- Mini Yorkshire Pudding with Short Rib Rilette | \$4
- Lamb Kebab on a Skewer with Mint Yogurt | \$4
- Pork Belly Bao with Hoisin & Pickled Onion | \$3
- Beer Batter Shrimp with Chili Aioli | \$3
- Artisanal Cheese and Local Charcuterie Station with Accompaniments | \$22



Prices listed are starting prices. Pricing may change at any time and is subject to availability.

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 Goat 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 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 Purée, Piccalilli | \$8
- Pingue's 24-month Aged Prosciutto with Toscano Cheese, Bosc Pear, Aged Balsamic and Lemon Vinaigrette | \$7 **V**
- Seared Yellowfin Tuna Niçoise with Soft Boiled Egg & Mustard Seed Vinaigrette **MP**

V = Vegetarian **MP** = Market Price

House Made Chef Inspired

Additional Pasta Course | \$15

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



Three Course Dinner



Entrées

Please select two (2)

- 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
- Oven Roasted Cauliflower Steak, Garlic Hummus, Crispy Chickpeas, Parsley Vinaigrette **V**
- Roasted Portobello Mushroom Pavé, Upper Canada Ricotta Cheese, Roasted Red Pepper & Tomato Sauce **V**

Premium 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 tables, Mint Jus | \$25
- Wellington of Ontario Beef Tenderloin, Mushroom Duxelles, Local Prosciutto, Puff Pastry with Whipped Potato, Seasonal Vegetables and Bordelaise Sauce | \$26
- Butter Poached Half Nova Scotia Lobster with Hollandaise, Seasonal Vegetables, New Potatoes | \$30
- Grilled Beef Striploin, Whipped Potato, Roasted Cremini Mushrooms, Peppercorn Jus | \$6
- Confit Lamb Shoulder, Crushed Potatoes, Eggplant & Feta Vinaigrette | \$8
- Sesame & Hoisin Glazed Beef Short Ribs with Potato Purée & Pickled Red Onion | \$8

V = Vegetarian

MP = Market Price

Enhance your Beef Entrée

- Buttered Lobster Claw **MP**
- Seared Québec Foie Gras | \$25
- Single Jumbo Tiger Prawn **MP**
- Shaved Truffle **MP**



Three Course Dinner

Dessert

Please select one (1)

- Vanilla Bean Cheesecake with Local Blackberries & Blackberry Sorbet
- Sticky Toffee Pudding with Rosemary Caramel & Salted Caramel Ice cream
- Ice Wine Macerated Local Berries with Seasonal Fruit Sorbet **v**
- Spiced Carrot Cake with Nutmeg Ice Cream
- Lemon Almond Cake with Ice Wine Macerated Local Berries & Mint
- Vanilla Bean Crème Brûlée with Brown Butter Madeline

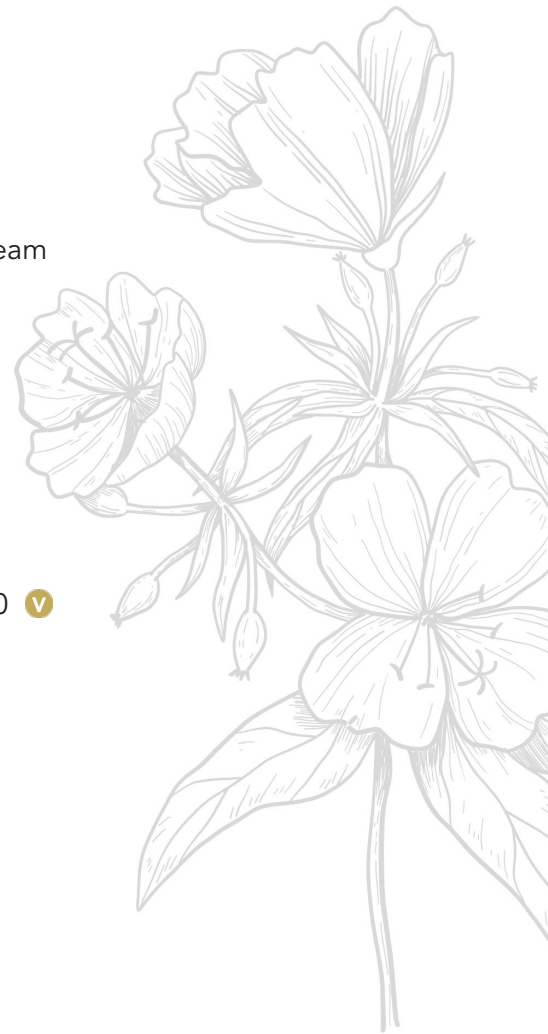
Premium Selections

- White Chocolate & Coconut Panna Cotta with Raspberry Sorbet | \$3.50 **v**
- Dark Chocolate Tart with Salted Caramel Ice Cream | \$3.50
- Strawberry Pavlova with Vanilla Bean Ice Cream | \$3.50

For the Table

- Assorted House Baked Breads with Whipped Herb Butter | \$4
- Antipasto Platter Crostini, Marinated Cheese, Olives, Cured Meats & Pickled Vegetables | \$9
- Decorated Butter Boards | \$9

v = Vegetarian



Late Night Menu

Select two (2) Standard Selections or choose to upgrade any or all selections to Premium

Standard Selections

Please select two (2)

- 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 boxes with wooden forks*)
- Homemade Soft Pretzels with Kozlik's Mustard
- Ice Wine Glazed Beignets
- Heirloom Crudités, Crisps and Flatbreads with Hummus, Baba Ganouj, Fattoush, Falafel, Lemon & Rosemary Marinated Olives

Premium Selections

- Breaded Chicken Wings Served with Dipping Sauces | \$4
- Truffled Mac & Cheese | \$3
- Beer Battered Fish & Chips (*served in boxes with wooden forks*) | \$3
- Poutine in Québec Cheese Curds and Rosemary Jus (*served in boxes with wooden forks*) | \$4
- Buttermilk Fried Chicken and Waffles with Hot Honey, Bread & Butter Pickles | \$4
- Pulled Short Rib Quesadilla with Chive Sour Cream | \$5

Pricing based per person

Live Station Late Night Upgrades and Additions

Taco Station

Please select two (2)

- Pulled Chicken
- Crispy Pork Belly
- Pulled Pork

Accompaniments

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

\$13.50 per person

Seafood Tower ^{MP}

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

Oyster Bar ^{MP}

Presented as a Station with a Chef in Attendance

- Sliced Lemon
- Horseradish
- Local Hot Sauce
- Mignonette

Caviar & Sparkling Bar ^{MP}

Chilled Sparkling Wine served with Caviar & Blinis with accompaniments

^{MP} = Market Price

Beverage Menu

Standard Selections

- Niagara VQA Wines
Variety & Vintage subject to availability
- Molson Canadian, Coors Light
- House Caesar's
- Aperol Spritz
- Kettle Creek Vodka
- Forty Creek Rye Whiskey
- Limited Distillery Gin
- Bacardi Superior White Rum
- Johnny Walker Red
- Captain Morgan Original Spiced Rum
- Bulleit Bourbon
- Soft Drinks | Coca Cola, Ginger Ale, Gingerbeer, Club Soda, Tonic Water, Diet Coke, Sprite and Nestea Iced Tea
- Juice | Apple, Orange, Cranberry, Pineapple, Clamato

Something Special's

- League of Farmers Sparkling | \$9pp
- Moët & Chandon Dom Perignon | On Request
- Veuve Clicquot Brut | \$290/Bottle
- Martini Service | \$6pp
- Sparkling Wine on your Bar | \$8.50
- Espresso Martinis | \$9 per glass
- Margaritas | \$9 per glass

Signature Cocktails

- Caribbean Rum Punch | Rum and Pineapple juice with fresh garnish
- Gin & Hibiscus Refresher | Gin, pink hibiscus syrup, fresh lemon juice, soda and fresh garnish
- Paloma | Tequila, grapefruit juice, fresh lime juice, soda water, and fresh grapefruit garnish
- 124Q Spiked Lemonade | Vodka with fresh lemon, lime juice, simple syrup and peach iced tea with garnish

\$7 per person

Premium Selections

- Premium VQA & Imported Wines
Pricing, Variety & Vintage subject to availability
- Moretti and Heineken
- Premium Bottled Beer | Heineken
- Tanqueray Gin
- Grey Goose Vodka

*Upgrade to complete premium package at \$20pp
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

\$4 per person



Beverage list may change at any time and is not guaranteed.
Venue fees are additional. Administration fees and harmonized sales tax are additional.
Varieties and brands based on availability at time of event.



124 on Queen Hotel and 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 dreamt it would be.

Begin your journey with a picturesque ceremony set against the backdrop of lush gardens and charming architecture or in front of a large stone water feature, the perfect ambiance for exchanging vows and capturing those special moments. 124 on Queen ensures that your special day unfolds effortlessly, offering a romantic setting for our ceremony venues.

Your reception is a celebration of culinary excellence and sophisticated design. With our in-house Treadwell Cuisine culinary team, renowned for the 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 locally sourced, sustainable, fresh ingredients, ensuring a dining experience that is as memorable as it is delicious.

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, stress and rush of travel. Our guestrooms 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 superior amenities.

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 needs and expectations.

The celebration doesn't begin or end with securing your reception. Indulge in a rehearsal event that sets the tone for the joyous festivities ahead, and bid farewell to your guests as newlyweds 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.

Q Weddings
Where Love & Luxury Meet



HOTEL
& SPA

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