

# ITALO-CANADIAN CLUB

## OF KINGSTON

### *Banquet Package & Menus*

Our aim at The Italo-Canadian Club of Kingston as a reception, conference and banquet venue is to make your event a truly special memory for all your guests to treasure. Our club has been sought by many to make special occasions in Kingston unforgettable for over 50 years. Our chefs have thoughtfully and carefully created a variety of tasteful menus to suit all occasions and budgets. Should you require something different or specific our chefs will also sit down and create a distinctive menu or modify an existing one with you. We also look after special dietary requirements. After all, we are here to make your banquet a truly special memory to treasure!

#### **Included In Hall Rental:**

- ❖ Basic White Linens
- ❖ Large Dance Floor
- ❖ Event Director on site during event
- ❖ Ample Free Parking (Overnight Included)
- ❖ Climate Controlled Setting
- ❖ Seating for 50-300 Guests
- ❖ Easy access from Highway 401
- ❖ 5 minutes to nearby Hotels
- ❖ Full Wheelchair Accessibility
- ❖ Large Clean Restrooms
- ❖ Fully Licensed Establishment, ATM Machine on Site
- ❖ Free Wi-fi
- ❖ Full Table Set-up & Clean-up
- ❖ Primary Drapery & Lighting
- ❖ Wireless Microphones & Sound System
- ❖ Day/Night before to decorate

#### **Available Contacts:**

- ❖ Local DJ's
  - ❖ Florists
  - ❖ Wedding cake designers
  - ❖ Limousine services
  - ❖ Special Event Decorators
  - ❖ Photographers
  - ❖ And More Unique Services
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# ITALO-CANADIAN CLUB

## OF KINGSTON

### Bronze Package

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#### Reception Table

Non Alcoholic Punch Served in Elegant Glass Dispenser  
Cheese Platter with Herb Crostini  
Vegetable Platter with dip  
Decorated Fresh Fruit Platter  
Chefs Choice of Hors d'oeuvre

#### Menu

##### Three Course

Fresh Artisan Breads with Whipped Butter

\*\*\*

Modern Blend of Mixed Greens with Vine Ripened Cherry Tomatoes  
Shaved Cucumbers and Champagne Vinaigrette

\*\*\*

##### Two Choice Dinners

Slow Roasted Black Angus Ribeye with Black Peppercorn Jus  
Served with Yukon Gold Mashed Potatoes and Crisp Seasonal Vegetables

*Or*

Stuffed Breast of Chicken stuffed with Apple Wood Smoked Cheddar & Spinach  
Served with Yukon Gold Mashed Potatoes and Crisp Seasonal Vegetables

\*\*\*

Warm Chocolate Cake with Berries  
Coffee & Tea

**Includes House Wines at Tables & Chair Covers**  
**\$65 per person**

# ITALO-CANADIAN CLUB

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## Silver Package

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### Reception Table

Non Alcoholic Punch Served in Elegant Glass Dispenser  
Cheese Platter with Herb Crostini  
Vegetable Platter with dip  
Decorated Fresh Fruit Platter  
Chefs Choice of Hors d'oeuvre

### Menu Four Course

Artisan Bread Basket with Whipped Butter

\*\*\*

Duo of Homemade Cannelloni filled with Spinach & Ricotta Cheese and one filled with Meat & Tomato.

\*\*\*

Baby Arugula Salad with Crumbled Goat Cheese, Shaved Pears, and Cucumbers topped with a Blood Orange & Truffle Vinaigrette

\*\*\*

### Two Choice Dinners

Herb Crusted Canadian Angus Beef Ribeye with Red Wine Jus, Served with Roasted Garlic Mashed Potatoes & Fresh Market Vegetables

*Or*

Pan Seared Chicken Supreme with Garden Herbs and Red Wine Sauce, Roasted Garlic Mashed Potatoes & Fresh Market Vegetables

\*\*\*

Individual Chocolate Cheesecake with Berries  
Coffee & Tea

**Includes House Wines at Tables & Chair Covers  
\$75 per person**

# ITALO-CANADIAN CLUB

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### Gold Package

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#### Reception Table

Non Alcoholic Punch Served in Elegant Glass Dispenser  
Cheese Platter with Herb Crostini  
Vegetable Platter with dip  
Decorated Fresh Fruit Platter  
Chefs Choice of Hors d'oeuvre

#### Menu Five Course

Rich Leek and Yukon Gold Potato Bisque

*or*

Chef Antipasto with Prosciutto, Salami, pickled vegetables, Buffalo Mozzarella,  
Truffle White Bean Hummus on Crostini, Grilled Vegetables

\*\*\*\*

Two Cannelloni

Spinach and Ricotta with Béchamel Cheese Sauce & Meat-Filled covered with Fresh  
Tomato Sauce

\*\*\*\*

Radicchio Cup with Baby Greens, Crispy Onions and Balsamico

\*\*\*\*

#### Two Choice Dinners

Herb Crusted Certified Angus Beef Ribeye

with Barolo wine sauce, roasted garlic mashed potatoes, green beans and fire roasted peppers

*or*

Stuffed Breaded Chicken

with Brie & Cured Ham, roasted garlic mashed potatoes, green beans and fire roasted peppers.

\*\*\*

Decadent Chocolate Mousse with Seasonal fresh Berries

\*\*\*

Coffee and Tea

\*\*\*

**Includes House Wines at Tables & Chair Covers**

**\$85 per person**

# ITALO-CANADIAN CLUB

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## The Ultimate Package

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**Includes Served Wine at Tables, Chair Covers And  
Unlimited Single Drinks from 5pm - 1am**

### Reception Table

Non Alcoholic Punch Served in Elegant Glass Dispenser  
Cheese Platter with Herb Crostini  
Vegetable Platter with dip  
Decorated Fresh Fruit Platter  
Chefs Choice of Hors d'oeuvre

### Menu

#### Four Course

Fresh Artisan Breads with Whipped Butter

\*\*\*

Homemade Cannelloni

Spinach and Ricotta with Béchamel Cheese Sauce & Meat-Filled covered with Fresh  
Tomato Sauce

\*\*\*

A Blend of Mixed Greens with Crispy Shallot Chips, Cucumbers, Cherry Tomato Drizzled with  
a Champagne - Truffle Vinaigrette

\*\*\*

#### Two Choice Dinners

Tender Slow Roasted Angus Beef Ribeye with Red Wine Jus  
Fresh Market Vegetables, and Whipped Garlic Mashed Potatoes

*Or*

Peach BBQ Glazed Chicken Supreme with a Chili-Vanilla Wine Sauce  
Served with Fresh Market Vegetables and Whipped Garlic Mashed Potatoes

\*\*\*

Homemade Classic Crème Brule Served with Fresh Berries  
Coffee and Tea

#### Premium Late Night Buffet

Homemade Gourmet Pizzas, BBQ Chicken Wings, Meatballs with Tomato Sauce & Parmesan  
Cheese, Spicy Sicilian Shrimp, Poutine Station with Home Cut Fries, Cheese Curds & Gravy,  
Decorated Fresh Fruit and Freshly Brewed Coffee & Tea Station

**\$140 per person**

# ITALO-CANADIAN CLUB

## OF KINGSTON

### Cocktail Party Package

Minimum 100 guests

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#### Menu

Champagne Bar with Fresh Strawberries  
Non Alcoholic Punch Served in Elegant Glass Dispenser

Hot & Cold Hors D'oeuvres  
Passed by Staff and Set-up on an Elegant Self-Serve Station  
2 Hours of Service

Truffled Risotto Fritters with Gorgonzola Cheese  
Bocconcini Cheese & Tomato Bruschetta with Balsamic Syrup  
"Whole" Baked Pastry Wrapped Camembert Cheese with Fruit Compote  
Spicy Hand Rolled Meatballs With Tomato Sauce  
Smoked Duck Mousse with Crispy Phyllo Pastry  
Cucumber Cups with Smoked Salmon & Caper berry  
Thai Chicken Spring Rolls with Cilantro - Coconut Peanut Sauce  
Spicy Sicilian Shrimp Skewers  
Mini Quiche with Prosciutto & Parmesan  
Basil & Roma Tomato Bruschetta with Olive Oil Crostini

**Includes Chair Covers**  
**\$38.50 per person**

# ITALO-CANADIAN CLUB

## OF KINGSTON

### Hors-d'oeuvre Menu

Breaded Risotto Balls with Gorgonzola Cheese and Truffle Oil

\*\*\*

Bocconcini Cheese and Cherry tomato skewers with Balsamic Syrup

\*\*\*

Golden Puff Pastry Crescents baked with Wild Mushrooms and Goat Cheese

\*\*\*

Mama's bite size Meatballs with Spicy Sauce

\*\*\*

Fried Buffalo Mozzarella with Oregano and Cracked Black Pepper

\*\*\*

Mini Quiche with Caramelized Onions and Bacon

\*\*\*

Smoke Salmon Mousse with Citrus Chive Relish in Crispy Phyllo Pastry

\*\*\*

Marinated Spicy Sicilian Shrimp drizzled with Seasoned Cilantro Oil

\*\*\*

Basil and Roma Tomato Bruschetta on Toasted Garlic Bread

**\$29 per Dozen (Minimum of 2 dozen per Item)**

# ITALO-CANADIAN CLUB

## OF KINGSTON

### Reception Table Options

Fresh Vegetable Platter with dip

\$60 - Serves 25 people

\*\*\*

Assorted Cheese Platter with Herb Crostini

\$115 - Serves 25 people

\*\*\*

Fresh Fruit Skewers

\$100 per 25 skewers

\*\*\*

Sliced Fresh Fruit Platter

\$65 - Serves 25 people

\*\*\*

Sliced Prosciutto with Marinated Olives

\$100 - Serves 25 people

\*\*\*

Smoked Salmon Platter with Citrus Cream & Capers

\$90 - Served 25 People

\*\*\*

Non Alcoholic Punch

\$1.75 per person

With Alcohol

\$5.75 per person

\*\*\*

Apple Cider Station

\$3.00 per person

\*\*\*

Hot Chocolate Station

\$3.50 per person



# ITALO-CANADIAN CLUB

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## Plated Dinners

### Five Course Menu

#1

Antipasto plate

Shaved prosciutto, salami, capicollo, grilled zucchini, charred eggplant, roasted red peppers,  
marinated bocconcini cheese, olives & pickled onions

\*\*\*

Two Cannelloni

Spinach and ricotta & Meat with tomato

\*\*\*

Mixed Green Salad

With shaved fennel, tomato, cucumbers and orange balsamic dressing

\*\*\*

Herb Crusted Beef Tenderloin

With green beans and fire roasted peppers, truffle mashed potatoes and Barolo wine sauce

\*\*\*

Homemade Semi Fredo with Amaretti and fresh Berries

Coffee and Tea

\$60

# ITALO-CANADIAN CLUB OF KINGSTON

## Four Course Menus

#2

Butternut Squash Bisque with Lime & Cilantro Crème Fraiche

\*\*\*

Caesar salad

With crispy pancetta, home-made croutons and garlic parmesan dressing

\*\*\*

Grilled Chicken Supreme

With olive oil mashed potatoes, seasonal vegetables and Red Wine Sauce

\*\*\*

Chocolate Raspberry Tartufo with fresh berries

Coffee and Tea

\$40

#3

Truffle Potato Soup with toasted parmesan and chives

\*\*\*

Radicchio Cups

Filled with vegetables, crisp greens and grainy mustard vinaigrette

\*\*\*

Focaccia Crusted Chicken Supreme

With olive tomato pesto, roasted potatoes, charred vegetables and red wine thyme sauce

\*\*\*

Strawberry Mousse cake with fresh Berries

Coffee and Tea

\$40

#4

Spinach Salad

With cherry tomatoes, cucumbers, shaved radicchio, crispy fried onions and red wine vinaigrette

\*\*\*

Seafood Risotto

With white wine, mussels, calamari, shrimp, parmesan cheese, herb butter and chicken stock

\*\*\*

Whole Roasted Striploin of Beef

With roasted Yukon gold potatoes, natural jus and green beans with caramelized onions and pepper

\*\*\*

Homemade Chocolate Mousse with fresh Berries

Coffee and Tea

\$50

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1174 Italia Lane, Kingston, ON, K7L 4V4

613.542.9323

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# ITALO-CANADIAN CLUB

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### Three Course Menus

#5

House Blended Salad

With tomato, cucumber, radishes, carrots with balsamic vinaigrette

\*\*\*

Herb Crusted Certified Angus Beef Ribeye

With roasted potato wedges, seasonal vegetables and red wine sauce

\*\*\*

Homemade Frozen Chocolate Mousse with Fresh Berries

Coffee and Tea

\$40

#6

House Blended Salad

With tomato, cucumber, radishes, carrots with balsamic vinaigrette

\*\*\*

Herb Crusted Inside Round Roast Beef

With roasted potato wedges, seasonal vegetables and red wine sauce

\*\*\*

Strawberry Shortcake with Chocolate Dipped Strawberries

Coffee and Tea

\$35

#7

Arugula and pear salad with goat cheese and truffle vinaigrette

\*\*\*

Stuffed Rainbow Trout

Filled with Lemon-Focaccia Stuffing and Served with Toasted Almond Slivers, Fresh Green

Beans & Rice Pilaf

\*\*\*

Chocolate Truffle cake with fruit sauce

Coffee and Tea

\$35

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#8

Caesar salad

With crispy pancetta, home-made croutons and garlic parmesan dressing

\*\*\*

Baked Breaded Chicken Parmesan

With mozzarella cheese and tomato, rice pilaf and vegetable medley

\*\*\*

Moist Lemon Cake with berry sauce

Coffee and Tea

\$32

#9

House Salad with tomato and cucumber with Balsamic vinaigrette

\*\*\*

Ham and Brie Stuffed Chicken

With seasonal vegetables and roasted Yukon gold potatoes

\*\*\*

Traditional Black Forest Cake

Coffee and Tea

\$32

### Vegetarian Selections

- ❖ Eggplant Parmesan stuffed with sautéed vegetables
- ❖ Mixed Vegetable Risotto finished with Parmesan and Butter
- ❖ Vegetable Stir-fry with rice and Soy Glaze
- ❖ Pasta Primavera with vegetables
- ❖ Vegetable and Quinoa Phyllo Bundle

**Children Options Available for 12 and under**

# ITALO-CANADIAN CLUB OF KINGSTON

## Late Night Buffet Options

Assorted Sandwich Platter

\$95 - Serves 25 people

\*\*\*

Canadian & Imported Cheese with Crostini Platter

\$115 - Serves 25 people

\*\*\*

Balsamic Roasted Vegetable Platter

\$80 - Serves 25 people

\*\*\*

Assorted Fruit Platter

\$65 - Serves 25 people

\*\*\*

Assorted Vegetables & Dip Platter

\$60 - Serves 25 people

\*\*\*

Vegetarian, Pepperoni or Cheese Pizza

\$60 - Serves 25 people

\*\*\*

Mama's Meatballs

\$50 - Serves 20 people

\*\*\*

Homemade Vegetarian or Meat Lasagna

\$100 - Serves 20 people

\*\*\*

Poutine - Home Cut Fries with Fresh Cheese Curd and Gravy

\$60 - Serves 25 people

\*\*\*

BBQ Chicken Wings

\$120 - 10 Lbs

\*\*\*

Regular & Decaffeinated Coffee, Tea Station

\$75 - Serves 60 people

## Premium Late Night Buffet

Homemade Gourmet Pizzas, BBQ Chicken Wings, Meatballs with Tomato Sauce & Parmesan Cheese, Spicy Sicilian Shrimp, Poutine Station with Home Cut Fries, Cheese Curds & Gravy, Decorated Fresh Fruit and Freshly Brewed Coffee & Tea Station

\$19.50 - Per Person

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# ITALO-CANADIAN CLUB

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## Dinner Buffets

### #1

Bread and Butter

\*\*\*

Garden Salad, Pasta Salad, Assorted Cheese, Sliced Deli Meats, Radicchio and Cabbage Coleslaw

\*\*\*

Meat Lasagna, Vegetable Medley, Chicken Saltimbocca with Prosciutto and Sage

\*\*\*

Roasted Potatoes

\*\*\*

Assorted Desserts and Fresh Fruit

Coffee and Tea

\$29

### #2

Bread and Butter

\*\*\*

Garden Salad, Prosciutto Platter with Marinated Olives,  
Seafood Pasta Salad, Balsamic Roasted Vegetables, Assorted Cheese Platter

\*\*\*

Whole Roasted Inside Round of Beef with Red Wine Sauce, Spinach and Ricotta Cannelloni  
Herb Roasted Chicken Breast, Buttered Vegetable Medley, Mashed Potatoes

\*\*\*

Assorted Dessert with Fresh Fruit

Coffee and Tea

\$34

# ITALO-CANADIAN CLUB

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### Specialty Buffets

#### Taste of Italy Buffet

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Assorted Italian Bread Basket

\*\*\*

Stracciatella Soup & Caesar Salad

Insalata Frutti di Mare, Balsamic Roasted Vegetable Salad, Prosciutto Platter with Marinated Olives, Tomato Bocconcini Salad with Basil, Truffle Potato Salad with Sea Salt and chives

\*\*\*

Rosemary Crusted Certified Angus Beef Ribeye and Sauce, Pasta al Pomodoro, Chicken Saltimbocca alla Romana, Saffron Lobster Risotto alla Milanese with Cherry Tomatoes,

Green Beans with Lemon and Olive Oil

\*\*\*

Italian Sweet Table of Biscotti, Tiramisu, Crema Caramel, Cannoli, Amaretto Chocolate Mousse, Cheesecake, Prosecco Marinated Strawberries with un-sweetened whipped cream

Coffee and Tea

\$46 (Minimum 50 people)

#### Holiday Buffet Menu

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Bread and Butter

\*\*\*

Garden Salad, Pasta Salad, Sweet Potato Salad with Pecan and Maple, Coleslaw, Marinated Mushroom Salad

\*\*\*

Roasted Ontario Turkey with Gravy, Vegetable and Sage Stuffing,

Carved Roast of Beef with Herb Sauce,

Yukon Gold Mashed Potatoes and Festive Vegetable Medley

\*\*\*

Assorted Desserts and Fresh Fruit

Coffee and Tea

\$30

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# ITALO-CANADIAN CLUB

## OF KINGSTON

### Italo-Canadian Club Brunch

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Assorted Juice Bar, Coffee and Tea

\*\*\*

Freshly made soup with  
Assorted Artisan Breads and a Homemade Pizza Station

\*\*\*

Antipasto

Mixed Green Salad, Traditional Caesar Salad, Roasted Mushroom Salad, Fresh Basil Tomato Salad, Balsamic Roasted Vegetables, Sliced Deli Meats and Domestic Cheeses

\*\*\*

Canadian Black Angus Prime Rib with Red Wine Sauce and Horseradish

\*\*\*

Homemade Peach BBQ Glazed Chilean Salmon

\*\*\*

Eggs Benedict with Pancetta and Hollandaise Sauce

\*\*\*

Cinnamon Dusted French Toast with Pure Maple Syrup

\*\*\*

Breakfast Bacon and Sausage

\*\*\*

Vegetarian Style Pasta Pomodoro

\*\*\*

Herb and Sea Salt Crusted Yukon Gold Potatoes

\*\*\*

Crispy Seasonal Vegetables

\*\*\*

Crème Caramel, Assorted Cakes, Pies and Decorated Fruit

\$35 per person (Minimum 75 people)

*All prices subject to tax and 15% service fee.*

*Prices Subject to change with notice.*

*Non- Refundable Hall Rental Fee Applies*

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# ITALO-CANADIAN CLUB

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### BAR PRICES & PACKAGES

#### Open Bar

**\$40.00 per person**

\*\*\*

House Wine Glass

Domestic Bottled Beer

Basic Bar Rail

\$5.50

\*\*\*

Coolers

Cocktails

Basic Liquors

\$6.00

\*\*\*

Premium Bottled Beer

Ciders

Premium Liquors

\$6.50

\*\*\*

Champagne Toast Station

\$6.00 per person

Serviced

\$7.00 per person

\*\*\*

Sangria Station

\$6.00 per person

Serviced

\$7.00 per person

# ITALO-CANADIAN CLUB OF KINGSTON

## Additional Hall Rental Items

Ceremony Set-up Fee

\$350.00

\*\*\*

Chair Covers & Installment

White, Ivory or Black

\$3.50 each

\*\*\*

Rhinestone Chair Cover Buckles & Installment

\$1.00 each

\*\*\*

Floor Length Linens

White with Brocade

\$10.00 each

(Other Colours \$20.00 each)

\*\*\*

Overlays & Runners

Lilac, Black, Ivory, Gold

And More!

\$6.00 each

\*\*\*

Vases

\$4.00 each

\*\*\*

Charger Plates & Installation

Gold or Silver

\$1.25 each

\*\*\*

Set-up of Outside Vendor Rental Table Items

\$0.50 per item

\*\*\*

Ceremony Arch

\$50.00

\*\*\*

Chair Removal & Replacement

(Chevari Chairs)

\$500.00

# ITALO-CANADIAN CLUB

## OF KINGSTON

Backdrop Drapery – Three Sections  
Two Layers, Accents & Lighting  
\$650.00

\*\*\*

Front Foyer Drapery  
With accents  
\$600.00

\*\*\*

Pipe & Drapery  
Per Foot  
\$15.00

\*\*\*

Short Centre Pieces  
Non-Floral  
\$25.00 each

### Terms of Agreement

By hosting your wedding at the Italo-Canadian Club of Kingston you agree to:

- 1) Not damage the hall with any decorations. All decorations should be free standing or attached to the walls using only sticky tack. All decorations must be taken down and removed from the hall within 24 – 72 hours arranged with the banquet director.
- 2) Pay for any major damages or missing items occurred by your guests during your rental period.
- 3) Be Responsible for your guests to know that no drinking is allowed outside of the licensed areas.
- 4) Confirm the number of attendees and allergies/ dietary restrictions 2 weeks before the wedding. This number is what will be charged for unless more guests arrive. All last minute allergies and attendees may incur a last minute fee.
- 5) Your hall rental includes the day or night before to decorate. Entry for decorating must be discussed and approved with the banquet director.
- 6) Inform outside vendors to confirm a time to set-up with the banquet director.
- 7) To save your date a non-refundable deposit of \$750.00 must be made. 75% of your estimated quoted cost must be paid 2 weeks before your wedding and remaining final invoiced amount must be paid no more than 2 weeks after the wedding. Late payments are subject to a 5% late fee for every month after the wedding.