

FOUR  
POINTS  
BY SHERATON

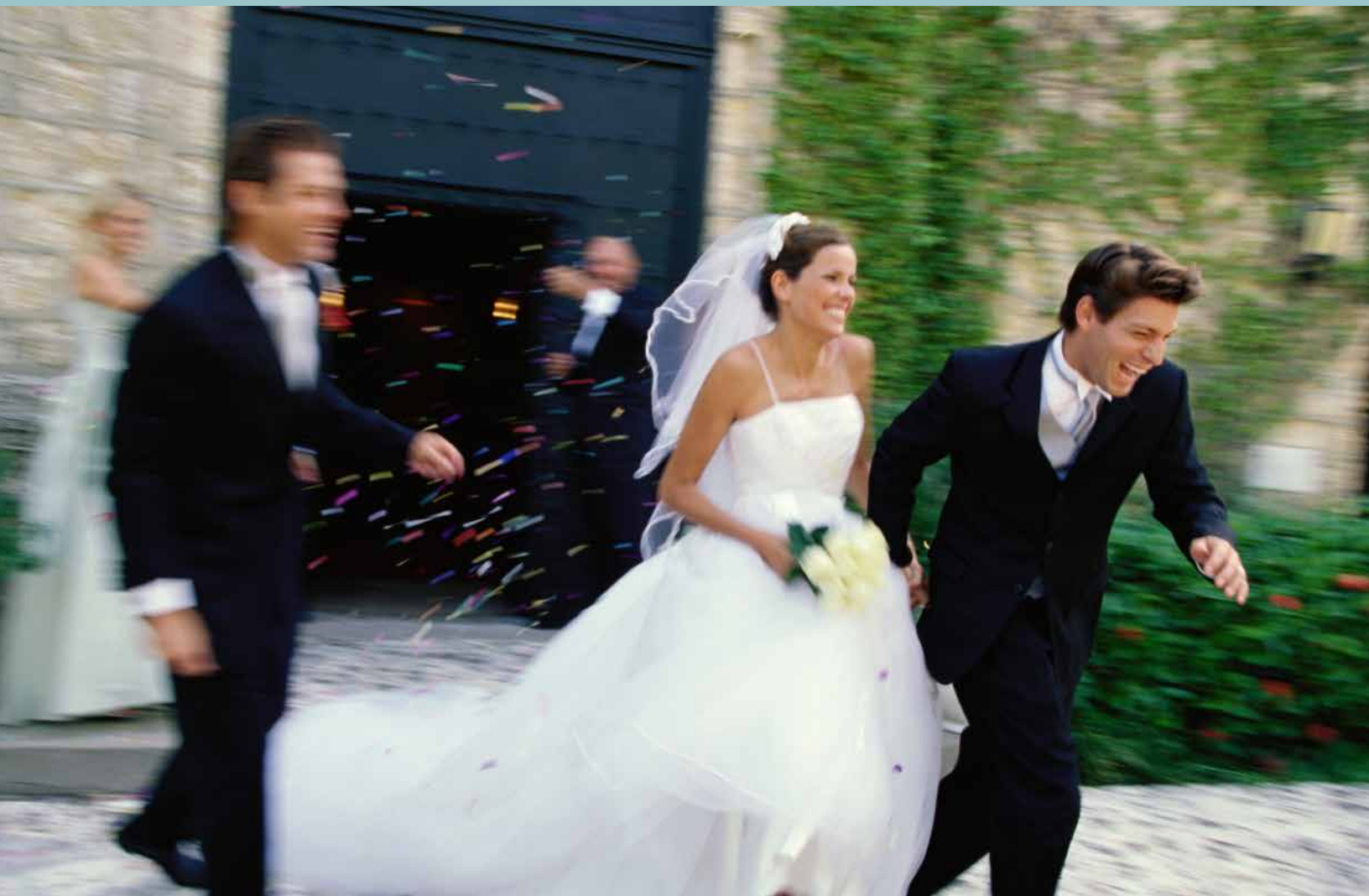
# ALL INCLUSIVE WEDDING

**Four Points by Sheraton  
Kingston**

285 King Street East  
Kingston, Ontario K7L 3B1

T 613 544 4434 F 613 546 6841

[fourpointskingston.com](http://fourpointskingston.com)



# WEDDING PACKAGE

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## INCLUDES

- One night's Accommodation for the Bride & Groom
- Including Sparkling Prosecco & Breakfast delivered to the Bride & Groom's guestroom
- Extended late checkout upon request
- Tasting Menu for Bride & Groom
- Stand Up Reception
  - Assorted Cheese and Crackers
  - Fresh Crudité's and Dip during Reception
- Three Course Served Dinner Service
- Table Wine – Two Glass per person
- Late Night Reception
  - Gourmet Pizza Buffet & Coffee
- Cake Cutting including plates, cutlery and napkins
- Wedding Consultant
- Chair covers, floor length round linens and napkins
- Head Table, Cake Table, Guest Signing Table with linen and skirting
- Risers for Head Table
- Microphone, Podium, Screen, Projector and Easel for Seating Chart
- Preferred guestroom rates for wedding guests – including personalized website with booking link and wedding information
- Starwood Preferred Guest Points

**\$71 per Adult & \$35 per Child  
(plus Gratuity & Tax)**

## WINTER SPECIAL

**November to April 30th \$3 off per person**

# RECEPTION



## Sparkling Prosecco

Welcoming Sparkling Prosecco flute for each guest ..... \$6

## Fire Cracker Shrimp Station

Cajun Jumbo Black Tiger Shrimp sautéed by our chef ... \$6

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## Gourmet Spreads

Grilled Pitas & toasted Tortillas with an assortment of flavored spreads..... \$4

## Chourico Flambe Station

European Smoked Sausage Flambeed by our chef ..... \$6

## Selection of Served Hot & Cold Canapes

3 Pieces per person ..... \$3

Mini Spring Rolls with Spicy Plum Sauce

Stuffed Crimini Mushroom Caps

Mini Quiches

Beef Satays with Peanut Sauce

Bacon Wrapped Sea Scallop Lollipops

Crab Cakes with Spice Crème Fraiche

Coconut Shrimp with Pina Colada Sauce

Spanakopita

Chicken Satays with Peanut Sauce

European Salami Pin Wheels

Jumbo Shrimp & Mango

## DINNER ENHANCEMENTS

**Soup** ..... \$5

Cream of Wild Mushroom

Broccoli & Cheddar

Maple Butternut Squash

Roasted Red Pepper with Parmesan

Seafood Bisque

## ENTREES

### Herb Crusted Prime Rib

Shitake Mushrooms & Pearl Onion Au Jus..... \$5

### Duel Tenders

Pan Seared 4oz AAA Beef Tenderloin & Marinated Breast of Chicken topped with a Courvoisier Cream Sauce..... \$5

## LATE NIGHT RECEPTION

### Poutine Buffet

Yukon Gold Potatoes with Fresh Curd & Gravy ..... \$5

### Sliders

Mini Beef Sandwiches Served on a Bun with all the components ..... \$3

### Fresh Fruit Platter

Assortment of Freshly Sliced Fruit ..... \$3

### Honey Garlic Glazed Meatballs

Bite sized sweet garlic rolled ground beef ..... \$2

# DINNER



## COCKTAIL HOUR/RECEPTION

Assorted cheese and crackers  
Fresh Crudites and Dip

## SALAD OPTIONS

### **Artisan Bouquet**

Artisan Greens, Cucumber Ring, Asiago Julienne,  
Grape Tomatoes drizzled with White Balsamic

### **Berry Salad**

Mixed Greens with Seasonal Berries & Walnuts with a  
Raspberry Vinaigrette

### **Influence of Tuscany**

Prosciutto Genoa Salami Pesto Broccoli & Spiced Olives

### **Spinach Salad**

Baby Spinach, Orange Mandarins, Pecan Goat Cheese  
Truffle, served with a Celery Seed Dressing

### **Hearts of Romaine**

Fresh Romaine with Crisp Bacon, Herb Crostini's  
Finished with Parmesan Nest & Caesar Dressing

## ENTRÉE OPTIONS

Served with Vegetables and choice of Oven Roasted  
Potatoes or Mashed Potatoes and Dinner Rolls.  
Dessert, Coffee, Decaffeinated Coffee & Tea

### **Nouvelle Chicken Kiev**

Supreme Breast Chicken stuffed with Roasted Garlic  
Butter, and topped with Parsley Cream Sauce

### **Prosciutto & Bacon Wrapped Pest Chicken**

Supreme Breast of Chicken wrapped in Prosciutto &  
Bacon topped with a Smoked Tomato Coulis

### **Chicken Cordon Bleu**

Ham & Swiss Cheese Stuffed Supreme Breast of Chicken  
topped with a Chardonnay Sauce

### **Candied Maple Salmon Filet**

Succulent Pan Seared Salmon Filet Enhanced  
with Maple Syrup

### **Harvest Stuffed Pork Loin**

Stuffed with Dried Cranberries, Walnuts, Apples &  
Cinnamon drizzled with Apple Cider Aug Jus

## VEGETARIAN OPTIONS

### **Trio Cheese Lasagna**

Al Dente Lasagna with Parmesan, Mozzarella,  
Goat Cheese & Baby Spinach served in our  
Signature Homemade Rose Sauce

### **Vegetable Wellington**

Eggplant, Tofu, Roasted Red Peppers, Zucchini,  
Portobello Mushrooms wrapped in a Phyllo and drizzled  
in Mushroom Alfredo

## DELECTABLE DESSERTS

Fresh Fruit Medley

New York Style Cheese Cake with Fruit Coulis

Chocolate Royal Cake

Chocolate Raspberry Rumble Cheesecake

Crème Brulee

## LATE NIGHT RECEPTION

Gourmet Pizza Buffet

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted  
Teas. Cutting & Plating of your Wedding Cake.

# POLICIES

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## FOOD & BEVERAGE

- All food & beverages are exclusive to and must be supplied by the hotel.
- All other arrangements must be reviewed and approved by the hotel.
- Wedding Cakes and Candy Stations are the only exceptions to this policy.
- Leftover food cannot be taken away at the end of the event.
- All alcohol beverages must be dispensed by the hotel servers and bartenders.
- The hotel's liquor license requires the hotel to request proper identification from any person of questionable age and refuse if identification cannot be produced.
- The staff at the Four Points Kingston reserve the right to refuse the service of alcoholic beverages to anyone who appears to be intoxicated.

## EVENT PLANNING

- Details of your special day and menu selection must be submitted two (2) weeks prior to your wedding.
- A guaranteed number of guests attending must be received three (3) days prior to the function.
  - If this guaranteed number is not received the billing will be for the number of persons for which the function was originally booked or if higher the number of attendees.
- Full payment of estimated cost based on your guarantee is due three (3) days prior to the function.
- All deposits received are non-transferable and non-refundable.
- The above menus are only a sampling of the possibilities available to you. Menus tailored to your specific requirements, including any requirements with dietary concerns may be arranged.
- The Hotel will not permit the affixing of anything on the walls, floors or ceilings of the rooms with nails, staples, and tape or any other substance unless given approval. In the event this occurs, the individual responsible for the booking will be billed for the cost of the repair or replacement.

## SOCAN & RE:SOUND MUSIC & LICENSING FEES

A tariff is a charge by law for events that include musical entertainment, live or recorded and is paid to the Society of Composers, Authors and Music Publishers of Canada (SOCAN) and Re:Sound Music Licensing Company for your right to use music which is copyrighted.

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