

The Worry Free Wedding



Includes:

Venue Rental; **In-House Wedding Planner**;
Fully Furnished Décor; PA System; Sonos Music System;
Candles, Florals, Lanterns, Preparation Suite for Bride and Groom;
Bar Staff; Servers, Manager and Security, Cleaning Fee,
Wedding Arch and Card Box

\$4,950

Bar Packages

Menus from the Top Catering Companies in Toronto
and Our Own In-house Chefs



Best Location in Toronto: Queen St W and University



*Our specialty is Weddings and our mission is to
provide you with an exquisite experience...
with no worries!*

*Let Us Take Care Of All The Planning
Your Only Job Is To Celebrate!!*





I had my Wedding at the Lodge and it was magical. Amazing space with exposed brick, wood floors and eclectic décor. And...they took care of everything!! Cory

I couldn't believe a place like this was available to rent, it is truly a hidden gem. Owners Diane and Ron went out of their way to make sure my day was extra special. Sherri



We offer a magical atmosphere and experience; great food, drinks and music...all you need to do is bring family, friends... and love.



Our Main Floor is 3,000 sq. ft and features exposed brick, crystal chandeliers, stained glass, tapestries, artwork and beautiful furnishings.



Bar Packages



Standard Bar Package

*\$60 per person
(\$6 for signature cocktail)*

Bar Rail

Stoli Vodka; Bombay Sapphire Gin; Crown Royal Rye;
Captain Morgan Spiced Rum; Johnny Walker Red Scotch

Beer

Stella Artois; Steam Whistle; Mill Street Organic

Wine

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon

Sparkling Toast

Premium Bar Package

*\$75 per person
(\$6 for signature cocktail)*

Bar Rail

Kettle One Vodka; Hendrick's Gin; Crown Royal Rye;
Mount Gay Eclipse Rum; Johnny Walker Black Label Scotch;
Tombre Tequila, Bulleit Bourbon

Beer

Stella Artois; Your Choice Of Other Two Beers

Wine

Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon
(Upgraded Wine Selection)

Sparkling Toast

Menus

**From Our In-House Chef
and the
Top Catering Companies in Toronto:
The Food Dudes; En Ville;
Provisions; JP Fine Foods**



The Lodge On Queen In-House Catering



Strolling Cocktail Menu @ \$90 per person

Hors D'oeuvres From Around The World

- Jumbo shrimp cocktail with a lightly spiced Jamaican cocktail sauce
- Crispy vegetable spring rolls with a sweet Thai chili sauce
- Baby bocconcini & cherry tomato skewers with a basil balsamic & olive oil drizzle
- Vegetable Pakoras with a spicy tamarind sauce
- Middle Eastern Grilled chicken skewers with a delicious garlic dip
- Sesame crusted phyllo wrapped sausage rolls with a gourmet mustard dip
- Chicken Dumplings with a coriander and garlic drizzle
- Cashew Carrot Ginger Soup with a Crispy Grissini

Grazing Station

A large selection of handpicked gourmet cheeses served with fresh grapes and home-made preserves. A wide selection of delicious, cured charcuterie accompanied with olives & gherkins. Tapas & dips including artisan breads, a selection of crisps, baguette & crackers & gourmet veggie selection of fresh red, yellow & orange peppers, baby carrots, English cucumber, celery, broccoli & cherry tomatoes served with a series of dips.



Dinner Station: Gourmet Taco Bar

Slow braised beef, pulled chicken, sweet potato & corn succotash and stir fried fillings accompanied with soft shell flour tortillas & corn tortillas served with red cabbage slaw, shaved lettuce, diced hot house tomatoes, shredded mixed cheeses, pickled peppers with a selection of salsas & crèmes.

Plated Dinner @ \$150 per person

(dinnerware and flatware included; tables, chairs, linens not included)

Hors D'oeuvres

- Jumbo shrimp cocktail with a lightly spiced cocktail sauce
- Crispy vegetable spring rolls with a sweet chili sauce
- Baby bocconcini & cherry tomato skewers with a basil balsamic & olive oil drizzle
- Vegetable pakoras with a spicy tamarind sauce
- Grilled chicken skewers with a delicious garlic dip
- Sesame crusted phyllo wrapped sausage rolls with a gourmet mustard dip
- Chicken Dumplings with a coriander and garlic Dip
- Cashew carrot ginger soup with a crispy grissini



First Course (please choose one)

- Roasted butternut squash soup with a cinnamon apple compote & toasted pumpkinseeds to garnish
- Velvety roasted mushroom soup with a drizzle of truffle oil
- Baby spinach & arugula salad with mandarin segments, sliced strawberries & almond slivers with a strawberry vinaigrette
- Mixed leafy greens with cucumbers, bell peppers & shaved carrots with a citrus vinaigrette

Main Course (please choose two options for your guests to choose from – a vegetarian option will also be made available)

- **Beef option:** Roasted beef sirloin, carved for your guests, served with a house made gravy
- **Poultry option:** Maple Dijon chicken supreme with a mushroom sauce
- **Fish option:** Pan seared salmon with a miso ginger glaze



All of the above accompanied with...

- Herb roasted mini potatoes
 - Roasted red peppers
 - Maple glazed heirloom carrots
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- **Vegetarian option:** Oven roasted acorn squash filled with quinoa, celery, cranberries, apple & creminis

On The Tables - Toasted baguette & butter

Dessert Course

- Apple blossoms served with a caramel drizzle
- Bumbleberry crumble with a mixed berry compote
- Chocolate lava cake with a creme anglais
- Mixed berry bowl with a berry compote and creme anglais (GLUTEN FREE)

Late Night Grazing Station

A large selection of handpicked gourmet cheeses served with fresh grapes & delicious preserves. A large selection of delicious shaved & cured charcuterie accompanied with olives & gherkins. Tapas & dips including artisan breads, a selection of crisps, baguette & crackers & gourmet veggie selection of fresh red, yellow & orange peppers, baby carrots, English cucumber, celery, broccoli & cherry tomatoes served with a series of dips

The Food Dudes



Strolling Cocktail Menu @ \$165 per person

Hors D'oeuvres Selection *(slowly passed all night)*

- Fresh Roll, Marinated Vegetables, Avocado Puree,
- Crispy Vermicelli, Citrus Ponzu
- Soup Dumpling, French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Grana Padano
- Prime Beef Slider, Prime Beef, Aged Cheddar, Onion Jam, Arugula, Spicy Pickle, FD Sauce, Seed Brioche
- Chicken Karaage, Sambal Hoisin, Kewpie, Pickled Carrot, Crispy Garlic, Furikake, Cilantro
- Chimichurri Shrimp, Ginger, Garlic, Smoked Crema, Pineapple Chili Salsa, Mole Chips
- Pastrami Salmon, Apple Cider, Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip



Grazing Station

- Meat Board, Serrano Ham Soppresata Pistachio Mortadella Spanish Chorizo Smoked Turkey Cerignola Olives, Fermented Vegetables, FD Mustard, Seed Crisps
- Dips & Crudites, Beet Hummus With Olive Oil And Za'atar, Pimento Cheese With Olive Oil And Pickled Chilies, Green Goddess With Lemon Zest And Sumac, House made Pita Bread, Vegetable Chips, Seasonal Heirloom Vegetables
- Cheese Board, Smoked Cheddar, Gruyere, Manchego, Danish Blue, Sage Derby, Truffle Oka, Parmesan Cheese, Seasonal Jam, Maple Nuts, Dried Fruit, Blackbird Bread, Seed Crisps

Light Dinner Station TACO BAR *(To be served for 1.5 hours)*

- Chicken Al Pastor Taco, Refried Beans, Pickled Cabbage, Hot Sauce, Smoked Crema, Scallions, Crispy Shallots, Cilantro, Taco Shells Mole BBQ
- Cauliflower Taco, Vegetarian Option

Plated Dinner Menu @ \$190 per person

(tables, chairs, linens, dinnerware, flatware not included)

Hors D'oeuvres Selection *(for cocktail hour)*

- Fresh Roll, Marinated Vegetables, Avocado Puree, Crispy Vermicelli, Citrus Ponzu
- Soup Dumpling, French Onion, Gruyere, Mozzarella, Pickled Shallot, Apple Cider, Grana Padano
- Prime Beef Slider, Prime Beef, Aged Cheddar, Onion Jam, Arugula, Spicy Pickle, FD Sauce, Seed Brioche
- Chicken Karaage, Sambal Hoisin, Kewpie, Pickled Carrot, Crispy Garlic, Furikake
- Chimichurri Shrimp, Ginger, Garlic, Smoked Crema, Pineapple Chili Salsa, Mole Chips
- Pastrami Salmon, Horseradish Cream Cheese, Pickled Beet, Dill Pickle Chip

Plated Dinner

Opening Course

RASA, Kale, Napa Cabbage, Quinoa, Cucumbers, Tomatoes, Peppers, Grapes, Mint, Parsley, Vinaigrette, Jalapeno Feta, Crumbled Feta, Harissa Chickpeas, Sumac



Main Course (guests to RSVP their choices)

- Sous Vide Beef, Spiced Crusted, Smoked Corn Puree, Seasonal Vegetables, Ponzu Jus, Ginger Scallion, Heirloom Herb Slaw, Microgreens
- Vegetarian Option: Slow Roasted Miso Glazed Squash, Impossible Chorizo, Grilled Broccolini, Coconut Sauce, Pink Peppercorn And Pumpkin Seed Brittle

Dessert Course

Chocolate XO Cake, Chocolate Dense Cake, Chocolate Coconut Ganache, Cacao Nib Crunch, Yuzu Gel, Strawberries

Late Night Grazing Station

- Meat Board , Serrano Ham Soppressata Pistachio Mortadella Spanish Chorizo Smoked Turkey Cerignola Olives, Fermented Vegetables, FD Mustard, Seed Crisps
- Dips & Crudites , Beet Hummus With Olive Oil And Za'atar Pimento Cheese With Olive Oil And Pickled Chilies (GF), Green Goddess With Lemon Zest And Sumac, House made Pita Bread, Vegetable Chips, Seasonal Heirloom Vegetables
- Cheese Board , Smoked Cheddar, Gruyere, Manchego, Danish Blue, Sage Derby, Truffle Oka, Parmesan Cheese, Seasonal Jam, Maple Nuts, Dried Fruit, Blackbird Bread, Seed Crisps

En Ville Catering



Strolling Cocktail Menu @ \$105 per person

Hors D'oeuvres Selection *(slowly passed all night)*

- Buttermilk marinated fried chicken slider with soft potato roll, dill pickle, creamy slaw & house chicken sauce
- Crispy fried nopales tacos with sliced avocado, cilantro, onion, lime, roasted jalapenos in a soft flour tortilla
- Cheeseburger spring rolls with American cheese, onion, pickle, Ontario beef with a 'mac sauce' dip
- Mini grilled cheese with double smoked bacon, aged cheddar, apple with ketchup
- Mexican style ceviche shooters with whitefish, lime, chili, cilantro, onion, tomato & radish
- Watermelon & feta bites with local feta, fresh mint & basil, cracked black pepper in a ceramic spoon



Mini Plate Selection *(passed to your guests in a cute vessel with bamboo forks -1 per person)*

- BBQ short plate with applewood smoked pulled pork, house made maple & HPB English red ale BBQ sauce, cheddar jalapeno cornbread, Texas style BBQ baked beans
- Fully loaded tots - 'Tater tots with sour cream, scallion, crumbled bacon, shredded cheese
- Soft potato gnocchi with a creamy woodland mushroom sauce with white wine, herbs & shaved parmesan

Light Dinner Station *(To be served for 1.5 hours)*

Salad Box Station served in Chinese takeaway boxes with bamboo

- Mexican style corn salad - grilled sweet corn, local tomato, black beans, roasted pepper, crumbled queso fresco, cilantro, grilled red onion, lime cumin & honey vinaigrette
- Insalata caprese - cherry tomatoes, fresh bocconcini, basil, sea salt, lemon, olive oil & black pepper
- Pommery potato salad - classic creamy backyard style potato salad with scallions

Plated Dinner Menu @ \$160 per person

(tables, chairs, linens, dinnerware, flatware not included)

Hors D'oeuvres Selection *(for cocktail hour)*

- Buttermilk marinated fried chicken slider with soft potato roll, dill pickle, creamy slaw & house chicken sauce
- Crispy fried (cactus) tacos with sliced avocado, cilantro, onion, lime, roasted jalapenos in a soft flour tortilla
- Karaage - Japanese style fried chicken, wasabi aioli, scallion & sesame served in mini bamboo hats
- Gorgonzola & roasted pear grilled flatbread with arugula pesto & white balsamic
- Thai style summer rolls with enoki mushroom, sweet chili & scallion dip

Plated Dinner

Opening course - Mezze

Caper & chili fried cauliflower; marinated olives; roasted carrots with sumac & cumin oil; grilled sweet peppers with herbs & olive oil; roasted artichoke; grilled zucchini with tahini & sesame seeds; hummus, pita crisps & flatbreads with sumac & olive oil

Main Course (kindly RSVP choices)

- Confit of demi boneless Cornish hen finished with a cast iron sear, woodland mushroom & thyme jus
- Braised lamb shank with saffron & Mediterranean herbs, olives & pan reduction
- Individual tarts of summer vegetable ratatouille with crumbled goat cheese, crushed tomato sauce with basil

Note: Entrees are accompanied by oven roasted garden vegetables with olive oil, pave of Yukon gold potato with thyme and artisanal rolls, flatbread & sweet butter



Dessert Station (mini desserts - 3pcs per guest)

Choose from this selection available to all guests:

- Rosewater honey & pistachio cheesecake tart
- Carrot cake with cream cheese icing
- Swiss chocolate ganache tart
- Ontario red berry crumble tart
- Mini smores brownie
- Assorted baklava

Provisions TO Catering and Events



Strolling Cocktail Menu @ \$132 per person

Hors d'oeuvres selection *(slowly passed all night)*

- Dungeness Crab - endive, apple, ginger, citrus, potato hay
- Grey Owl Goats Cheese - vegetarian apple butter, tarragon, maple yogurt
- Cheese Gougeres - black truffle, wildflower honey, hazelnut
- Miso Eggplant - taro chip, charred eggplant emulsion, citrus
- Fried Chicken - sherry gastrique, smoked butter, coleslaw, Belgian waffle
- Beef Tartare - crispy potato pave, parmesan, egg yolk umeboshi, chive



Grazing Station

- Fancy Cheese Board a handpicked assortment of hard and soft cheeses. house made candied nuts and fresh fruit. local bread from Brodflour and seasonal preserves
- Fancy Meat Board a curated selection of local and European dry cured meats. olives, peak season pickles, and artisan mustard. local bread from Brodflour
- Fancy Dip Board peak season vegetables and homemade lavash. smoked hummus, charred babaganoush, and sunflower seed romesco. local bread from Brodflour

Light Dinner Station *(To be served for 1.5 hours)*

TAQUERÍAS

- Crispy Halibut Taco avocado, pickled jalapeno, cotija, red cabbage, cilantro
- Pork Carnitas - pork shoulder, chicharrón, pico de gallo, jalapeño crema
- Spicy Black Bean Taco - black bean, cashew yogurt, avocado, cilantro, pomegranate
- Blackened Shrimp Taco - mango and chili relish, lime, pickled red cabbage

Plated Dinner Menu @ \$165 per person

(tables, chairs, linens, dinnerware, flatware not included)

Hors d'oeuvres selection *(for cocktail hour)*

- Dungeness Crab - endive, apple, ginger, citrus, potato hay
- Grey Owl Goats Cheese - vegetarian apple butter, tarragon, maple yogurt
- Cheese Gougeres - black truffle, wildflower honey, hazelnut
- Miso Eggplant - taro chip, charred eggplant emulsion, citrus
- Fried Chicken - sherry gastrique, smoked butter, coleslaw, Belgian waffle
- Beef Tartare - crispy potato pave, parmesan, egg yolk umeboshi, chive



Plated Dinner

Opening Course (choose one for all guests)

- Beet and Orange Salad - treviso, red onion, dill, fennel, pine nut, citrus vinaigrette
- Little Gem Salad - fuji apple, radish, St. Elizabeth Bleu, maple pecan, dill, green goddess
- Kale Caesar - croutons, parmigiano reggiano, crispy capers, lemon, candied bacon

Main Course (choose 2 proteins & 1 vegetarian course - please have guests RSVP their choices)

- Braised Beef Short Rib - heirloom carrot, du puy lentil ragu, cipollini onion, wilted swiss chard, balsamic
- Slow-Cooked Lamb Loin - eggplant, green cabbage tagine, smoked cherry tomato, moroccan spiced lamb jus
- Chicken Roulade - broccoli puree, crispy confit leg, pickled pearl onion pedal, romanesco, split jus
- Seared Halibut - apple butter, almond, grape, cauliflower, salsa verde, flowering kale
- Binchotan King Trumpet Mushrooms - potato puree, grilled rapini, mushroom bordelaise, crispy shallot
- Ontario Squash - confit tomato, toasted barley and pumpkin butter, wilted swiss chard, roasted onion and marmite jus

Dessert Course (choose one for all guests)

- Strawberry Shortcake - Ontario strawberry, almond crema, vanilla, basil
- Tiramisu - cocoa, mascarpone, espresso
- SOMA Chocolate Pot d' Creme - orange, hazelnut, bourbon, chantilly
- Lemon Tart - wild blueberries, poppy seed meringue

Late Night Grazing Station

- Fancy Cheese Board a handpicked assortment of hard and soft cheeses. housemade candied nuts and fresh fruit. local bread from Brodflour and seasonal preserves
- Fancy Meat Board a curated selection of local and European dry cured meats. olives, peak season pickles, and artisan mustard. local bread from Brodflour
- Fancy Dip Board peak season vegetables and homemade lavash. smoked hummus, charred babaganoush, and sunflower seed romesco. local bread from Brodflour

JP Fine Foods



Strolling Cocktail Menu @ \$138 per person

Hors D'oeuvres Selection *(slowly passed all night)*

- Grilled Jumbo Shrimp - Chimichurri marinated with a lime aioli
- Ahi Tuna- On a wonton chip, ginger and pickle cucumber salsa
- Rice Paper Cold Rolls - Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs served with a sweet chili sauce
- Grilled Cheese- White cheddar, house made brioche
- Caprese Crostini - Bruschetta mix, cherry tomato, bocconcini, basil pesto
- Peruvian Marinated Chicken Satay - Aji verde sauce
- Beef Burger Slider - pickled onions, pickles, truffle aioli



Mediterranean Antipasto Station

Assorted cheeses, sliced charcuterie, grilled vegetables, hummus, babaganoush, olive tapenade, marinated vegetables, and an assortment of crudités served with breads and crostini

Light Dinner Station *(To be served for 1.5 hours)*

Burrito Bowl Bar

Includes the following: Grilled chicken, Carne asada and vegan chilli

The station includes: Seasoned rice and beans, diced tomatoes, corn, green onions, white onion, hot. sauce pickled red onions, hot sauce, sour cream, guacamole, pico de gallo, cheese

Plated Dinner Menu @ \$165 per person

(tables, chairs, linens, dinnerware, flatware not included)

Hors D'oeuvres Selection *(for cocktail hour)*

- Grilled Jumbo Shrimp - Chimichurri marinated with a lime aioli
- Rice Paper Cold Rolls - Sesame noodles, purple cabbage, pickled carrots, cucumber, herbs served with a sweet chili sauce
- Grilled Cheese- White cheddar, house made brioche
- Caprese Crostini - Bruschetta mix, cherry tomato, bocconcini, basil pesto
- Peruvian Marinated Chicken Satay - Aji verde sauce
- Beef Burger Slider - Pickled onions, pickles, truffle aioli

Plated Dinner

Appetizer (choose one for all guests)

- Arugula Salad - Goat cheese, radishes, strawberries, cucumber, candied pecans, salt roasted beet, white balsamic dressing
- Lobster Bisque - Pernod cream foam
- Baby Gem Caesar Salad - Croutons, bacon, parmesan, roasted garlic dressing
- Roasted Eggplant - Zucchini caponata, whipped mascarpone, balsamic caviar, olive oil, candied pecans, honey



Main Course (choose one for all guests)

- USDA Prime Beef Tenderloin - Eggplant, zucchini caponata, mashed potatoes, red wine jus
- Double Branzino Fillet - Herb stuffed, sautéed garlic rapini, lemon farro, and a dill aioli
- Cornish Hen - Boneless lemon and rosemary marinated, rosemary roasted potato, grilled broccolini, pickled pearl onions, chicken jus.
- Grilled King Oyster Mushrooms - Roasted eggplant puree, grilled & marinated cabbage, garlic and chili rapini, taro crisps with miso vegan aioli (vegan)

Dessert (choose one for all guests)

- Tiramisu - Classic tiramisu served with chocolate-covered coffee beans
- Chocolate Torte - Flourless chocolate cake topped with a boozy ganache and served with a pineapple compote and coconut chantilly cream
- Coconut Cream Parfait - Graham and walnuts crust, coconut whipped cream, and toasted coconut shavings

Coffee and Tea are included

Late Night Mediterranean Antipasto Station

Assorted cheeses, sliced charcuterie, grilled vegetables, hummus, babaganoush, olive tapenade, marinated vegetables, and an assortment of crudités served with breads and crostini

The Lodge On Queen

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