DESIGN YOUR ever after

Congratulations!

Your love story is special. It is all your own. Make the next chapter so beautiful, so extraordinary... the memories will bring you a lifetime of happiness.

This is your chance to shine. To live so completely in the moment. Then, each day after, to lift each other up and remember this feeling of pure love.





STAYING SAFE together

Gathering is part of our human nature.

Our commitment to you is that we will do everything possible to ensure you can gather with us safely and securely. We have modified our catering menus to include minimal contact food service offerings including box lunches, individually packaged food items, new service standards including 'We Serve' buffets, and additional plate service options.

Our culinary and service teams have been trained in new standards of service and cleanliness, and our serving team will be wearing masks and gloves to better protect our guests.

We have significantly increased our cleaning processes in all areas of the hotel, and are using only approved anti-viral chemicals. Additional cleaning is scheduled for all high-touch areas, and associates have cleaning maps to ensure nothing is missed. Between groups, each meeting room will undergo a thorough cleaning and sterilization.

Physical distancing set ups are available and we will always ensure you are assigned a room that allows for plenty of space to ensure the comfort and confidence of your guests.

Please do not hesitate to ask us if you have any questions.



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YOUR CLASSIC wedding includes:

BOOK WITH US TO RECEIVE:

- Choice of an exquisite plated dinner, buffet-style dinner or choose our reception menu
- Ballroom (with a minimum of adult guests for dinner)
- Non-alcoholic punch for pre-dinner reception hour
- · Suite for Bride & Groom
- Gift opening room
- · Coffee & tea available all evening
- Table numbers & easel
- Special guest room rates available for your guests

- Parking for all of your guests
- Complete set up of tables, linen, choice of napkin color, podium, microphone and flameless candles
- Table service for the head table
- Cutting and service of the wedding cake
- · Choice of hotel bar or permit bar

LET US PROVIDE A LITTLE EXTRA ROMANCE:

- Chocolate covered strawberries delivered to your room
- Bottle of wine or sparkling cider to toast your lifechanging moment
- Breakfast for two
- Complimentary late check-out



THE ADDITIONAL all-inclusive wedding

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OUR ALL-INCLUSIVE WEDDING INCLUDES:

- Gourmet Buffet
- Late Lunch
- Corkage
- Bartenders
- Gratuity
- Candy Bar
- Projector & Screen







Looking for something else?

Please refer to our Catering

Menu for additional options.

2021

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SCRUMPTIOUS_variety

APPETIZERS:

Minimum 5 dozen per order

Your choice of delicious Canapes to please the palate, cut and presented to your quests.

Bacon Wrapped Scallops

Coconut Shrimp

Dry Ribs

Wonton Chipotle Chicken and Mango Cups

California Rolls

Cherry Tomato/Bocconcini Skewer

\$9 per person (4 pieces per person)

\$6 per person (4 pieces per person)

\$7 per person (6 oz per person)

\$5 per person (4 pieces per person)

\$7 per person (4 pieces per person)

\$6 per person (3 pieces per person)





WE ARE ONE dinner buffet

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STARCH (choice of one)

- Seasoned oven roasted potatoes
- Tart and delicious lemon roast potatoes
- Fluffy garlic mashed potatoes
- · Canadian wild rice cooked in tasty beef consommé
- · Basmati rice with zesty lime and cilantro

BUFFET DISPLAY:

- · Housemade fresh rolls & butter
- Mixed greens with choice of dressings
- · Caesar Salad with house-made dressing
- Two Chef's choice salads
- Our specialty slow roasted and shaved roast beef au jus, served with horseradish OR Tender chicken breast with your choice of lemon piccata, blackened Cajun or hotel style cordon bleu

ENTRÉE OPTIONS

- Chicken Breast \$25.95 per person (+ gratuity & taxes)
- Roasted to perfection. Choose from a variety of 4 different flavours: Chicken Cordon Bleu, Blackened Cajun, Lemon Piccata, Stuffed Chicken Breast
- Roast Beef \$32.95 per person (+ gratuity & taxes)
- Our specialty. Slow roasted, shaved and marinated in au jus. Served with horseradish. Simply the best.
- Two Entrées \$37.95 per person (+ gratuity & taxes)

VEGETABLE (choice of one)

- Buttery and sweet stemmed carrots
- Roasted lemon feta asparagus
- · Green beans almondine

DESSERT

- · A variety of tangy and delectable cheesecakes
- Assorted pie and squares

Looking for something else? How about:

- Roast Turkey with Stuffing and Gravy
- · Perogies and Cabbage Rolls
- · Baked Ham with Grainy Mustard

Ask your Catering Consultant if you don't see what you're looking for.

ADD-ONS!

Additional entrées from Catering Menu \$5.00 per person / \$ market price for Prime Rib

"We Serve" Style Buffet service for minimal contact

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WE ARE ONE gournet buffet

GOURMET BUFFET INCLUDES:

In addition to the complete Two Entrée Buffet, our Gourmet Buffet includes a Pre-Dinner Reception Table featuring the following items:

- Wonton Chipotle Chicken and Mango Cups
- California Rolls
- · Cherry Tomato/Bocconcini Skewer

TWO ENTRÉE & APPETIZERS
\$4295 + gratuity
and taxes
PER PERSON

"We Serve" Style Buffet service for minimal contact





JUST MARRIED ated dinner

Plated dinners served with choice of buttery and sweet stemmed carrots, green beans almondine or roasted lemon feta asparagus as well as choice of seasoned oven roast potatoes, lemon roast potatoes, fluffy garlic mashed potatoes or Canadian wild rice or basmati rice with zesty lime and cilantro.

SOUP (choice of one)

- Creamy asparagus with lemon and asiago soup
- Roasted butternut squash soup with tart lime crema

FNTRÉE OPTIONS INCLUDE:

One choice of entrée for each guest

- Chicken Cordon Bleu (Hotel Style) \$29.95 per person (+ gratuity & taxes) - Butterflied, and marinated in our secret sauce and seasoning, topped with Swiss cheese, black forest ham and lightly dressed with house made alfredo sauce. Or Stuffed Chicken Breast - ask your Catering Consultant
- Lemon Dill Salmon \$32.95 per person (+ gratuity & taxes)
- Steamed salmon fillet with a tart and tangy lemon dill sauce
- Cranberry Stuffed Pork Tenderloin \$25.95 per person (+ gratuity & taxes) - Tart and savory classic with cranberry and rosemary accents and finish with a sweet and herbaceous bread crumb crust
- Roast Beef \$32.95 per person (+ gratuity & taxes)
- Our specialty, slow roasted and shaved. Served with fluffy Yorkshire pudding and horseradish

SALAD (choice of one)

- Mixed greens with balsamic vinaigrette
- Our specialty Caesar salad with house made dressing
- Sweet strawberry, spinach and basil salad

DESSERT (choice of one)

- Cheesecake ask about our choices.
- Crème Brûlée
- Apple Crumble Pie served with whipped cream and ice cream
- White Chocolate Brownie topped with vanilla flake ice cream

ASK ABOUT UPGRADING TO PRIME RIB FOR \$39.95

Standing rib roast, marinated and cooked to perfection

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PER PERSON WITH

DINNER SERVICE

+ gratuity

and taxes

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LATE LUNCH OPTIONS enjoy our snacks

PEROGY BAR

Fluffy clouds of perfectly cooked potato and cheddar perogies with bacon, shredded cheese, green onion and sour cream

POUTINI BAR

Hot steamy french fries with mounds of cheese, bacon, tomatoes and green onion

MAKE YOUR OWN TACO BAR

Hard and soft taco shells, Taco beef, shredded Mexican chicken, diced tomatoes, green onion, crisp iceberg lettuce, shredded cheese blend, sour cream and salsa

PIZZA BAR

Variety of pizzas including pepperoni, hawaiian, cheese and deluxe

DELI PLATTER

Assorted deli sandwich meats, home-made buns, sliced cheeses, pickles and condiments

DELUXE SWEET TABLE

Candy Bar, with ice cream and toppings





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ALLOW US TO serve you

BAR SERVICE

| | Host Bar | Cash Bar |
|-----------------------------|----------|----------|
| Soft Drinks & Juice (glass) | \$2.00 | \$2.25 |
| Highballs | \$5.50 | \$6.25 |
| Domestic Beer | \$5.50 | \$6.25 |
| Import Beer | \$6.50 | \$7.50 |
| Coolers | \$6.50 | \$7.50 |
| Premium Liquor | \$7.00 | \$8.00 |
| House Wine (glass) | \$5.50 | \$6.25 |
| Premium Wine (glass) | \$7.00 | \$8.00 |
| House Wine (bottle) | \$27.00 | \$32.00 |
| Premium Wine (bottle) | \$35.00 | \$40.00 |
| Super Premium Wine (bottle) | \$50.00 | \$55.00 |
| | | |

CASH BAR

When individual guests purchase from the hotel bar. (Price includes taxes in cash bars only).

SUBSIDIZED BAR

When the guest pays a drink price determined by the client and the client is billed the difference.

HOST BAR

When host is invoiced for all drinks consumed.

FULL BAR SERVICE

Bars may be arranged on a cash or host basis. The Ambassador Hotel will supply complimentary bartender service for groups with bars generating revenue of \$300 (before taxes) or more on each bar required. Bars generating less than \$300 will be charged \$25 per hour per bartender for a minimum of four (4) hours. The hotel provides one (1) bartender per 100 guests. Additional bartenders are available at \$25 per hour per bartender for a minimum of four (4) hours.

RESPONSIBLE ALCOHOL SERVICE

It is our policy to always serve alcoholic beverages in a responsible manner. We will abide by all liquor laws outlined by the Alcohol and Gaming Commission of Ontario. Alcoholic beverages shall not be served to minors or intoxicated persons. As well, the Hotel reserves the right to cease liquor service if necessary.

Non cash bars are subject to applicable taxes and hotel facility charge.

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CORKAGE BAR

If you wish to supply your own liquor and/or wine, you must first obtain a Special Occasion Permit from the Alcohol and Gaming Commission of Ontario (AGCO).

A hotel bartender must be used for permit bars.

Standard Corkage

Includes glassware, ice, mix and garnish and 1 bartender per 100 guests \$11 per person

Wine Corkage

Includes glassware and ice Wine only \$4 per person

Bartender Services

1 Bartender per 100 guests \$20 per hour for a minimum of 4 hours

Ticket Seller

Includes tickets and float \$18 per hour

Fresh Fruit Punch \$32 per gallon

Fruit Punch with your choice of Liquor \$90 per gallon



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Guaranteed Attendance

The number of guests attending must be confirmed three business days prior to the event. A pre—wedding meeting will be scheduled between yourself and the Catering Department to review all function details for your event. The hotel is prepared to serve a number equal to 5% over the guarantee. If your final number of adult meals falls below the minimum guest count for your function room, a room rental charge may apply.

Method of Payment

A non refundable \$1,000 deposit is required within two weeks of space confirmation. Five weeks prior to the event the pre-payment estimate will be sent and 100% of this pre-payment estimate (minus the initial deposit) must be paid within 5 days of receiving it. All down payments and deposits will be applied to your final bill and these payments are non-refundable. The remaining invoice must be paid within 14 days of the bill being sent out.

Hotel Contact/Event Time-Line

At the final meeting prior to your function, the hotel must be advised of the name of your Master or Mistress of Ceremonies who will act as the liaison between the booking party and the hotel during your function to answer any questions or advise of any changes. This will be the only person from which hotel staff will be authorized to accept changes to the banquet event order.

Catering Exclusivity

The hotel will be the sole supplier of all food and beverages, other than wedding cakes. Wedding cakes are the responsibility of the supplier. The Hotel accepts no liability for damage, set up, storage, care or repair of wedding cakes. Food supplied by the Ambassador Hotel may not be removed or re-used.

Function Room Set-up

The Ambassador Hotel is pleased to supply the following standard set up for all wedding receptions: White table linens and napkins, podium and PA system and table skirting for the head table, guest book table, gift table, cake table and DJ table. Number holders and table numbers are also available. At the time of booking, your function room is reserved 2 hours prior to the start of your event. One week prior to the event, please discuss with the Catering Department the possibility of earlier access.

Children's Pricing

Children under one are complimentary, 1-6 \$2.95; 7-12 \$15.95 each. We also offer a child-friendly alternative to the Plate Service Menu.

Smoking Policy

In compliance with City and provincial legislation and hotel policy, no smoking is permitted anywhere in the hotel. Your MC should include this announcement, as a fine will be charged for guests smoking inside the hotel.

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Menu Selection and Dietary Substitutions

To be assured of your menu choice, it is necessary that your Event Coordinator receive menu selections and final details of the event no later than five (5) weeks prior to the event date. The Hotel requires all information on your special dietary requirements one week prior to your function.

Service Charges, Taxes and Prices

As listed on the package information sheets, a 15% Service charge (gratuity) plus applicable taxes, will be applied to your total bill. All prices are subject to change.

Security

The hotel does not accept liability for any loss or damage to goods stored in the hotel. Alcoholic beverages cannot be served after 1:00am and all functions/areas must be vacated by 1:30am. If you require a luggage cart to remove your gifts, please ask your Banquet Supervisor.

Decorations

All decorations, gifts and personal items must be removed by designated guests at the end of the function. Decorating must be discussed with your Event Co-ordinator during your initial consultation and confirmed a minimum of two weeks prior to the event. Decorating policy allows for items to be hung on the wall with tape. No pins, staples, Funtac or nails. No decorations are allowed to be hung from any ceiling fixtures. Any replacement or repair cost resulting from damages to the hotel property during the function will be charged to the client. A cleaning

fee of \$150 plus taxes will be charged if sequins or confetti are used. If you are using the services of a professional decorator, please advise them of our decoration policy as you will be responsible for any damage to our property from pins, hooks, Funtac, etc. Please also have your decorator contact our office to confirm set up and dismantle times. Our employees are not permitted to handle the personal property of our guests.

Entertainment/SOCAN Fee

The hotel reserves the right to inspect and control all private functions, including conduct and performance of entertainers and audible level of music played. When music is played in the function rooms (either live or recorded), a SOCAN licensing fee must be collected by the hotel. The current SOCAN fees range in price from \$22.06 to \$187.55, dependent on the size of the room and if there is dancing or not. As well, a RE:SOUND licensing fee must be collected by the hotel. The current RE:SOUND fees range in price from \$9.25-\$78.66, dependent on the size of the room and if there is dancing or not. Please ensure that your DJ contract ends at 1:00am, as that is the latest that music services can play in our facility.

Damage or Loss

The Ambassador Hotel will not be responsible for any damage to or loss of any articles left at our facilities prior to, during, or following any event. The customer is responsible for any damage to the hotel premises by their guests, agents or independent contractors on their behalf.

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Group Accommodations

We are happy to reserve a block of guestrooms for your guests, upon request. Guestrooms will be held under a group block without a guarantee (30) days prior to the groups arrival date. All reservations received after the cut off date will no longer receive the group rate and will be accepted on a space and rate availability basis. Any person(s) arriving will be required to guarantee their accommodations in advance with a valid credit card number. You will be given a group ID number to reference your guestroom block and your guests should quote this ID number when making their reservation.

Room Check In

Check in time is 4:00 pm. Guests arriving before 4:00 pm and after 1:00 pm, will be accommodated as rooms become available. Check out time is 11:00 am. Late check outs may be arranged directly with the Front Desk, on departure, based on space availability.





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JUST, ASK US we d love to help

CONTACT US

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