

# ITALO-CANADIAN CLUB

OF KINGSTON

## *All-Inclusive Buffet Wedding Package*

2026



Photo credits: Andrew McLaughlin Photography



### ABOUT THE ITALO-CANADIAN CLUB

Reception Capacity: 250

Indoor Ceremony & Reception Capacity: 225

Minimum Guest Count: 50

Tucked away down our own private lane just two minutes off the 401, we are a fully-accessible, award-winning venue with spacious grounds and a beautiful ballroom.

We've been holding exceptional events for over 60 years. With our team of experienced event coordinators & bartenders and Couto Catering's chefs & servers striving to deliver the best possible experience, we have everything you need to ensure a stress-free, memorable day.

### AMENITIES

- One of Kingston's largest banquet halls
- Easy access from Highway 401
- Five minutes to nearby hotels
- Wheelchair accessible
- Catering Services provided by Couto Catering
- Free parking (large parking lot on-site)
- Fully licensed establishment
- Climate controlled setting
- Large, clean bathrooms
- PA System and A/V equipment onsite



@italoclubygk



Contact us to book:  
bookings@icckington.com | 613-542-9323  
icckington.com

1174 Italia Ln.  
Kingston ON  
K7L 4V4

buffet wedding package

**THIS RECEPTION PACKAGE INCLUDES:**

- Friday & Saturday Hall Rental (Friday access during business hours or at a time arranged with the ICC. Saturday rental period to be determined with Banquet Director. Maximum 10 consecutive hours of Saturday rental.)
- Exclusive use of main ballroom, foyer, washrooms & patio (Add Saletta – small reception room – for \$150)
- Event Coordinator, licensed bar and bartender(s)
- Tables, chairs and setup/clean-up of tables/chairs
- Table settings & linens for seated guest tables & food stations: cutlery, dishware, napkins & glassware
- Up to five additional tables with linens for guest book table, cards/gifts, favours, etc.
- Sound system (for soft music & speeches only), podium & handheld wireless microphone
- Use of limited décor items (ceremony arch, easel, square mirrors and assorted vases available in varying quantities)

**Food & Catering Services by Couto Catering:**

- Food station during cocktail hour
- Premium dinner buffet
- Dessert, coffee & tea station
- Late-night food station
- Cake cutting services
- Cooks & serving staff



**PACKAGE PRICING** (plus 15% service fee & HST)

50-99 Guests: \$115 per person | 100+ Guests: \$110 per person

**CEREMONY PRICING**

Indoor Ceremony Fee: \$250 (Extra 2 hours of rental, set-up of ceremony & arch, and room transition to reception.)

Outdoor Ceremony Fee (Chairs/set-up not included): \$75

**FOOD STATIONS**

**Cocktail hour**

Cheese Presentation

Chef Selection of Creamy, Mild & Strong Cheese  
Fruit & Grapes, Crackers, Focaccia & Baguettes

\*Upgrade to a charcuterie station: +\$3/person

Assorted Cured Meats, Salami, Chouriço  
Chef Selection of Creamy, Mild & Strong Cheeses,  
Mustards, Pickles & Marinated Olives, Vegetable  
Crudit , Hummus, Ranch & House-made Caesar  
Crackers & Baguette

\*Upgrade to passed canapes: +\$5/person.

Menu available upon request.

**Late night station**

(Choose ONE)

**Pizza Station**

Assortment of in-house cheese, meat & vegetarian  
pizzas with chili flakes, parmesan and oregano.  
or

**Poutine Station**

Yukon Gold Fries, Mozzarella & Cheese Curds, Fresh  
Herbs & Mamas Chicken Gravy

\*Can't decide on a late-night station?

Offer BOTH to your guests. Add \$7.50 per person.

CONTACT US TO BOOK!

contactus@icckington.com | 613-542-9323

\*All prices are plus 15% service fee & 13% tax.

\*Prices subject to change

buffet wedding package

*Build your own buffet*

Dinner Rolls & Butter

\*Upgrade to Toasted Garlic Bread: \$2.50 per person

*Salad* (Choose 1) \*Add Additional Salad: \$5 per person

- **Romaine Caesar** Salad Croutons, Bacon, Shaved Parmesan, Roasted Garlic & Horseradish Vinaigrette
- **Caprese Salad** Tomato, Bocconcini, Basil & Balsamic Reduction
- **Garden Green Salad** Tomato, Red Onion, Cucumber, Balsamic Dressing
- **Roasted Local Beet & Arugula Salad** Goat Cheese, Toasted Pecans, Honey & Balsamic
- **Iceberg & Feta Salad** Red Onion, Cucumber, Black Olive, Tomato, Red Wine & Oregano Dressing

*Pasta* (Choose 1)

- **Penne Pomodoro** Tomato Sauce, Basil, Garlic & Parmesan
- **White Wine Cream Penne** Mozzarella Roasted Garlic & Parmesan
- **Rose Penne** Roasted Garlic, White Wine Cream & Pomodoro
- **Penne Bolognese** Basil & Parmesan
- **Roasted Vegetable Penne in Pomodoro Sauce** Red Onion, Broccoli, Peppers, Basil & Parmesan

\*Upgrade to lasagna: \$4 per person

- **Beef Lasagna** Bolognese, Béchamel, Mozzarella & Parmesan
- **Spinach & Ricotta Lasagna**, Tomato Béchamel, Mozzarella & Parmesan

*Chicken* (Choose 1)

- **Chicken Parmesan**, Parsley & Garlic Marinated Chicken, Tomato Sauce, Mozzarella & Basil
- **Herb & Lemon Chicken Breast** Blistered Tomatoes, Capers & Butter
- **Oregano & Garlic Chicken Breast** Tzatziki & Lemon
- **Couto's Portuguese Chicken** Lemon & Parsley
- **Garlic & Parsley Roasted Chicken** Pepper Gravy

*Vegetables* (Choose 1)

- Broccoli, Carrot & Cauliflower
- Green Beans & Carrot
- Zucchini, Broccoli & Carrot
- Rapini & Roasted Garlic
- Red Pepper, Zucchini, Onion & Tomato

*Starch* (Choose 1)

- Lemon & Oregano Roasted Potatoes
- Rosemary & Garlic Roasted Potatoes
- Portuguese Spiced Potatoes
- Buttery Mashed Potato
- Rice with Corn & Peas

*Dessert*

Tiramisu, Cookies & Assorted Sweet Treats

Freshly Brewed Coffee & Selection of Teas

\*Dessert Add-Ons: \$4 each

- Fresh Fruit & Berry Presentation
- Cheesecake

**MORE ADD-ONS!**

**Italian Beef & Pork Meatballs (2pc)** Basil, Parmesan & Roasted Garlic Tomato \$8 per person

**Atlantic Roasted Salmon** Blistered Tomato & Lemon Veirge \$10 per person

**Rosemary & Mustard Crusted Prime Rib** Au Jus, Mustards & Horseradish \$18 per person

**Buttery Garlic Shrimp** Lemon & Tartar \$8 per person

**Montreal Steak Spiced Roasted Whole Beef Striploin** Au Jus, Horseradish & Mustard \$10 per person

**Red Wine Braised Beef Short-Rib** Au Jus, Mustards & Horseradish \$13 per person

## bar options

### BAR TALK

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As part of our venue rental packages, a stocked bar and bartenders are included. You will have the option to run the bar as a cash bar (guests pay for their own drinks), open bar (you pay for your guests' drinks), or something in between. For open bars, options include running a tab or using drink tickets. You can also set an open bar limit, either in hours or budget. (Request our current bar & wine menus to see what we have in stock: [contactus@icckington.com](mailto:contactus@icckington.com).)



### CURRENT BAR PRICES (plus tax)

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- \$7.52 - Basic Bar Rail, House Wine Glasses & Domestic Beer
- \$8.19 - Imported Beer & Coolers
- \$6.42 - \$8.19 - Basic Liquors
- \$8.41 - Basic Cocktails
- \$7.52 - \$11.95 - Scotches & Whiskeys
- \$9.29 - \$11.95 - Premium Liquors
- \$11.95 - Premium Cocktails
- \$24.78 - \$38.05 - Bottles of Wine
- \*prices subject to change\*

### WINE ON TABLES - \$24.78 /bottle plus tax

House Red: Fantini Farnese Sangiovese

House White: OGGI Pinot Grigio

\*Alternative wines available for an additional cost  
\*Wines not listed on our Wine List can be requested for an additional fee. To bring in homemade wine, a special occasion permit must be obtained and corkage fee of \$14 per bottle will be charged. Due to licensing, the ICC bar must be closed while outside wine is being served.

### HOW DO DRINK TICKETS WORK?

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Select the bar category (Basic, Standard or Premium) that your drink tickets will be applicable to. Ex. If you select the Standard Open Bar, the tickets will not be eligible for premium drinks. You are responsible for purchasing and distributing drink tickets. How many drink tickets you hand out is up to you. At the end of the event, we'll calculate how many drink tickets were used at the bar and that's what you'll be charged for, just like a tab. (You might hand out 100 tickets, but if only 80 are used, that's what you'll be charged for.)

### BUDGET-FRIENDLY WAYS TO RUN AN OPEN BAR:

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- Set an open bar limit (once we reach your budgeted amount, we switch to a cash bar)
- Hand out drink tickets (this way you're able to limit the number of drinks your guests consume on your tab)



Note: For open bars/drink ticket tabs you will be asked to pay at the end of the evening. An automatic 15% gratuity will be applied to all types of bar tabs as well as wine on tables.

## Frequently Asked Questions

### WHAT IS THE DEPOSIT TO BOOK?

To confirm your booking, we require a non-refundable reservation fee of \$1000. This payment goes towards your overall invoice.

### WHEN MUST EVERYTHING BE FINALIZED?

Final guest count, dietary restrictions, food quantities and floor plan should be confirmed three weeks before your event. Final payment is due one week prior to your event.

### HOW DOES THE TRANSITION FROM CEREMONY TO RECEPTION WORK IN THE BALLROOM?

Our ballroom is set-up with a main dancefloor in the centre, which will be used as the ceremony spot, and two wings on either side. The tables for guests will be set up in the wings and the chairs will be set-up in the centre for the ceremony. When the ceremony ends, have your officiant make an announcement to guests, asking everyone to exit the ballroom for 10-20 minutes so our staff can transition the room for reception. We will move all the chairs to the reception tables in the wings, turning the ceremony spot into the dancefloor. Once the transition is complete, guests will be welcomed back in and the bar will open.



Ceremony  
Set-Up:



Reception  
Set-Up:

### HOW DOES SET-UP AND TEAR DOWN WORK?

We set-up/tear down everything we are providing (tables, chairs, linens, table settings), you set-up/tear down anything you are bringing in (centrepieces, decor, etc.). Set-up times for you and any outside vendors (Ex. DJ, cake drop-off, decorator, etc.) must be arranged with our Event Coordinators and is based on our availability. Everything must be torn down by the end of the rental period (1:00 a.m.). In some cases (based on availability) we can allow pick-up of the client's items during business hours the following week.

## FAQ ABOUT FOOD

### DO YOU ACCOMMODATE DIETARY RESTRICTIONS?

Yes! We ask that you provide us with dietary restrictions/allergies in advance so we can be prepared for them, however we are always anticipating restrictions and will do our best to make modifications or provide a Chef's Choice meal option that suits each guest's needs.

### DO YOU CATER REHEARSAL DINNERS?

Yes! You are more than welcome to hold your rehearsal dinner onsite in our reception room (the Saletta). We offer a discounted room rental fee of \$150 for weddings.

### OPTIONAL ADD-ONS

Chair Covers: \$3.50 each

Additional Hours of Rental: \$125/hour

Access to our smaller room (Saletta): \$150

Stage(s) (8'x4'x0.54'): \$50 per piece. (6 available)

Projector: \$75

Screen: \$25

Smart TV: \$100

### HAVE MORE QUESTIONS?

Reach us at [contactus@icckingston.com](mailto:contactus@icckingston.com)  
or call 613-542-9323