



Weddings at **KINGSWOOD**
LODGE



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Thank you very much for considering hosting your wedding at Kingswood Lodge. We pride ourselves in providing the best wedding location in Fredericton and surrounding area. We are confident you will be thrilled with the beautiful atmosphere, the amazing food and the most efficient personal service you will find. I happily look forward to helping you with the planning process of your special day.

If you would like to have your Ceremony at Kingswood Lodge we have 2 wonderful options to choose from, each one very unique in its' own way. You may choose to hold your ceremony with a view; outdoors overlooking the 18th hole of the most recognized golf course in New Brunswick. Our side lawn ceremonies can hold up to 150 guests. We offer these ceremonies between the months of May and October. The second option we offer, is to hold your ceremony in our beautiful banquet room with a view of the golf course. Our banquet room which we call the Greenbrier Room can hold up to 170 guests for a ceremony anytime of the year. Once the ceremony is over, your guests can enjoy a cocktail reception in our grand lobby in front of the fireplace while we prepare the room for dinner. Kingswood lodge also provides a bridal room for the bride to get ready in and to store her belongings throughout the night.

We have a variety of wedding menu options that include a choice of buffet, plated dinners or stand up reception with passed hors d'oeuvres. Just let us know if there is anything specific you would like and our Chef would be more than willing to work on the perfect menu for you and your guests. We are happy to offer your banquet room complimentary with a minimum amount spent on food purchases. If the food sales are under the minimum requirement the difference of what is purchased and the required amount will be charged accordingly. May to October & December minimum requirement is \$3500 / January to April & November minimum requirement is \$2500.

We offer access to the banquet room at 8:00 am on the day of the wedding. This will allow you lots of time for decorating whether you are doing it yourself or hiring a decorator. Kingswood Lodge provides white table linen, white napkins and all the cutlery, glass wear and plates you will require for your wedding. There are many beautiful gardens and interesting landscapes around Kingswood Lodge so you don't need to leave the site to get your photos done. We can arrange to take the Bride and Groom out on Signature Golf course to have some of the most spectacular photos you will ever see in front of our waterfall.

Please feel free to contact me anytime for a tour of the Lodge and additional information for your special day. For information regarding room booking for your guests at the Radisson Kingswood Hotel & Suites, please contact Cyndel Bell at 506.206.6270 or cyndel.bell@radisson.com.

Sincerely,

LAURA MACKENZIE

Meeting & Events Manager

Kingswood Lodge

506.443.3331 || lmackenzie@kingswoodpark.ca

RECEPTION

PLATTERS

Cheese Board

An assortment of domestic & imported cheeses.

Small \$80.00 | Large \$145.00

Italian Antipasti Platter

A selection of pickled & marinated vegetables & baguette. Served with Italian bread & crackers.

Small \$95.00 | Large \$175.00

Fresh Fruit Platter

Seasonal fresh fruit served with a warm chocolate ganache or a raspberry greek yogurt.

Small \$75.00 | Large \$135.00

Fresh Vegetable Platter

A selection of fresh vegetables served with a house made roasted garlic & herb dip.

Small \$60.00 | Large \$110.00

Jumbo Shrimp Display

Jumbo Shrimp served with a zesty cocktail sauce & lemon.

Small \$95.00 | Large \$160.00

[50 pieces]

[100 pieces]

Smoked Salmon Platter

Smoked and served with rye bread, baguettes, capers, red onion & cream cheese.

\$150.00

Nacho Bar

Corn tortilla chips with Monterey Jack cheese, tomatoes, red onions, jalapeños, Kalamata olives, tomato salsa & sour cream.

Small \$95.00

Add Grilled Pulled Pork \$15.00

Add Chicken \$20.00

Add Short Rib Beef \$25.00

Flat Bread Station

BBQ Chicken with Red Onion, Cilantro & Mozzarella

Small \$40.00

Grilled Steak with Blue Cheese & Mushroom

Small \$45.00

Roasted Vegetable & Feta Cheese

Small \$35.00

Fresh Mussel Station

Red pepper cream sauce with bacon & parmesan or white wine sauce with roasted garlic & green onion.

Small \$65.00 | Large \$120.00

Mashed Potato Station

You add your favorite toppings; green onion, sour cream, bacon & cheddar cheese.

Small \$60.00 | Large \$110.00

Small (serves 20-30 people) | Large (serves 50-70 people)

HORS D'OEUVRES AND CANAPÉS

Cold Canapés

per dozen

Red Pepper Hummus on Garlic Flat Bread	\$17.95
Fresh Tomato Bruschetta	\$16.95
Balsamic Grilled Vegetable & Feta Cheese Crostini	\$15.95
Strawberry, Basil & Brie Crostini	\$16.95
Smoked Salmon Pâté with Fried Capers	\$23.95
Cilantro & Lime Shrimp	\$20.95
Lobster, Peas & Mint Crostini	\$26.95
Smoked Mushroom Ragout on a Parmesan Cracker	\$15.95
Tomato & Bocconcini Skewers with Fresh Basil	\$15.95
Pulled Pork Sliders with Pineapple Salsa	\$17.95

Hot Canapés

Chorizo Sausage with burnt Lime Aioli	\$15.95
Chicken Wings with Olive Oil & Cracked Pepper	\$16.95
Vegetarian Spring Rolls with Sweet Chili Mayonnaise	\$15.95
Miniature Spanakopitas	\$17.95
Italian Meatballs in Smoked Marinara Sauce	\$15.95
Miniature Quiches	\$14.95
Blackened Chicken Satays	\$18.95
Teriyaki Beef Satays	\$18.95
Bacon Wrapped Scallops with Lemon & Cracked Pepper	\$28.95
Bacon Wrapped Tenderloin with Blue Cheese & Green Onion Pesto	\$27.95

PLATED

DINNER

à la Carte Items

The Daily Soup

Maritime Fish Chowder

- \$1 surcharge per person

Kale Caesar Salad with Parmesan Chips & Buttered Croutons

Market Greens with House Vinaigrette

Spinach, Goat Cheese & Apple Salad

- \$1 surcharge per person

Roasted Butternut Squash Tart

Entrée Selections

Roasted Chicken Supreme with Red Pepper Cream Sauce or
Lemon Feta Sauce **\$31.95**

Turkey Dinner with Apple Sage Dressing & Rosemary Gravy **\$29.95**

Grilled Atlantic Salmon with Citrus Soy Glaze or Lemon Dill
Velouté **\$30.95**

Wood Charred Pork Loin with Apple & Sausage Roulade **\$30.95**

Wood Seared Prime Rib of Beef with Horseradish Au Jus **\$34.95**

Served with Seasonal Vegetables & choice of Herb Roasted
New Potato, Sweet Garlic Mashed Potato or Lemon & Olive
Oil Rice Pilaf

Rolls and Butter

Dessert Selections

Carrot Cake with Cream Cheese Frosting & Cinnamon
Whipped Cream

Chocolate Mousse Cake with a Grand Marnier & Orange
Drizzle

New York Style Cheesecake with Raspberry Coulis

Freshly Brewed Coffee & Tea

Minimum of 10 guests required (30 for Prime Rib)

DINNER BUFFET

#1

\$32.95 (minimum of 25 guests required)

Rolls & Butter
 Market Greens with House Vinaigrette
 Kale Caesar Salad
 Toasted Chick Pea & Quinoa Salad
 Roasted New Potato Salad with Sauerkraut

Choice of 2 of the following Entrées:

Roasted Chicken Breast with Red Pepper Pesto Cream Sauce
 Wood Charred Pork Loin with Apple & Sausage Roulade
 Atlantic Salmon with Citrus Soy Glaze or Lemon Dill Velouté
 Turkey Dinner with Apple Sage Dressing & Rosemary Gravy

Served with Seasonal Vegetables & choice of Herb Roasted
 New Potato, Sweet Garlic Mashed Potato or Lemon & Olive
 Oil Rice Pilaf

Assorted Dessert Display

Freshly Brewed Coffee & Tea

Add Carved Hip of Beef

\$6.00 surcharge per person

Add Carved Maple Glazed Ham

\$5.00 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus

\$10.00 surcharge per person

DINNER BUFFET

#2

\$34.95 (minimum of 25 guests required)

Rolls & Butter
 Market Greens with House Vinaigrette
 Spinach, Goat Cheese & Apple Salad
 Toasted Chick Pea & Quinoa Salad
 Roasted New Potato Salad with Sauerkraut

Choice of 2 of the following Entrées:

Roasted Chicken Breast with Lemon, Feta & Basil Sauce
 6oz Ribeye Steak
 Wood Charred Pork Loin with Apple & Sausage Roulade
 Grilled Atlantic Salmon with Citrus Soy Glaze or Lemon Dill Velouté
 Atlantic Seafood baked Pasta with Parmesan Bread Crumbs

 Served with Seasonal Vegetables & choice of Herb Roasted New Potato, Sweet Garlic Mashed Potato or Lemon & Olive Oil Rice Pilaf

 Assorted Dessert Display
 Fresh Fruit with Warmed Chocolate Ganache

 Freshly Brewed Coffee & Tea

Add Carved Hip of Beef
\$6.00 surcharge per person

Add Carved Maple Glazed Ham
\$5.00 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus
\$10.00 surcharge per person

BACKYARD

DINNER BUFFET

\$33.95 (minimum of 25 guests required)

Rolls & Butter

Choice of 3 of the following:

Market Greens with House Vinaigrette

Kale Caesar Salad

Homemade Potato Salad

Creamy Coleslaw

Mac `n` Cheese Salad

Chef's Steak Chilli Station - add your favourite toppings; green onion, sour cream, bacon, cheddar cheese & hot sauces

- *\$3 surcharge per person*

Choice of 2 of the following Entrées:

Chicken Breast with Smokey BBQ Glaze

1/4 Chicken (Leg and Breast)

1/4 Rack of Baby Back Ribs

- *\$3 surcharge per person*

6oz Rib Eye Steak

Herb Roasted New Potatoes

Corn on the Cob or Seasonal Vegetables or
Homemade Baked Beans

Assorted Dessert Display

Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea

BEVERAGES

Front Nine Wine

750 ml Bottle

Copper Moon Pinot Grigio (Canada)	\$31.00
Norton Barrel Select Sauvignon Blanc (Argentina)	\$35.00
Bend In The River Riesling (Germany)	\$36.00
Santa Rita 120 Chardonna (Chile)	\$34.00
Emiliana Adobe Organic Rose (Chile)	\$35.00

Back Nine White

Folonari Pinot Grigio (Italy)	\$38.00
Kim Crawford Sauvignon Blanc (New Zealand)	\$47.00

Front Nine Red

Copper Moon Merlot (Canada)	\$31.00
Carmen Reserva Cabernet Sauvignon (Chile)	\$36.00
Norton Barrel Select Malbec (Argentina)	\$35.00
Folonari Valpolicella (Italy)	\$39.00

Back Nine Red

Gnarly Head Old Vine Zinfandel (USA)	\$42.00
Masi "Campoforin" Valpolicella Ripasso (Italy)	\$47.00
Don David Malbec (Argentina)	\$39.00
Cono Sur Bicicleta Pinot Noir (Chile)	\$33.00
Gentlemens Collection Cabernet Sauvignon (Australia)	\$39.00

per gallon

Alcoholic Punch (<i>approximately 30 glasses</i>)	\$90.00
Non Alcoholic Punch (<i>approximately 30 glasses</i>)	\$45.00

All Prices subject to 15% GST and Host Bars to an additional 15% service charge.

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Beverages

Alcoholic beverages: All alcoholic beverages, as per NB Liquor laws, and according to licensing regulations, must be provided by the Lodge for any function taking place in the Lodge. The laws permit service of liquor between the hours of 11:00 a.m. and 1:00 a.m. All entertainment must cease at 1:00 a.m. Alcoholic beverages, including donated liquor, cannot be brought into the function rooms from outside sources.

Food

The Lodge, in accordance with current city and provincial Health Department regulations, does not allow any food to be brought into the Lodge function rooms or to leave as leftovers. Any specialty foods required may be ordered through the Lodge. (Wedding cakes are the exception). All food and beverage charges are subject to 15% gratuity and 15% HST.

Menu Selection

Please submit your menu selection to the Catering Department at least 1 month in advance of the function date to ensure availability of menu items.

The enclosed menus feature a selection of our most popular items. These are only suggestions and our Events Manager would be delighted to arrange banquet menus to suit your particular requirements.

Guarantees

The Catering Office must be notified of the number of guests to be served 72 hours prior to the function. This number may be increased less than 72 hours prior to the function but may not be lowered. The

convenor will be billed for the guaranteed number or the number of guests served, whichever is greater. The Lodge will provide service and seating for 5% over the guarantee.

Menu and all pricing is subject to change. Menu and food pricing will be guaranteed 6 months from the event date.

Wedding Ceremonies

Outside ceremony Fee is \$350.00

Inside ceremony Fee \$175.00

Deposits

A non-refundable deposit of \$500.00 is required at the time of booking along with a credit card number. Further deposits of \$500.00 will be required at 6 months and 3 months prior to the wedding date which will be applied to the balance owing. Service charge of 2% per month will be charged on overdue accounts. Cash, Debit, Cheque, or Credit Card may be used as payments. Should the organizer fail to pay these charges, they will be billed in full to the credit card on file. Credit cards payments are subject to a 2% service fee.

For Wedding receptions, 100% of the balance is due 72 hours prior to the function.

Space can be held tentatively without a deposit for up to 14 days. If a second party wishes to book the room, you will be notified and given 72 hours to confirm your booking with a deposit.

Cancellations and Group Bookings

Cancellations of weddings within 30 days of a function are subject to a cancellation

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fee of \$500.00 in addition to the \$1500.00 deposit. Cancellations not received 48 hours prior to the function are subject to a cancellation fee of 100% of all applicable charges.

Liability

The Lodge reserves the right to inspect and to control all private functions. Liability for damage to the premises will be charged accordingly. The Lodge cannot assume responsibility for personal property and equipment brought into the banquet area.

Labour Charges

A labour charge of \$20.00 per hour (per bartender) for a minimum of 4 hours will be applied if net beverage sales are less than \$350.00.

Music

For events with either live music or recorded music, a SOCAN (Society of Composers, Authors and Music Publishers of Canada) fee will apply (plus GST) for royalties of copyright music.

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