



MEETINGS & BANQUETS AT **KINGSWOOD**
LODGE

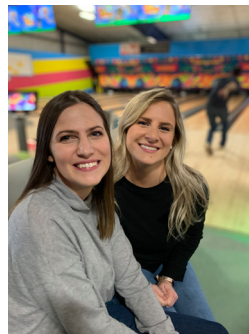


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Allow The Kingswood Lodge to make your next meeting or special event a resounding success. Kingswood Lodge is New Brunswick's most unique meetings and banquets facility. It's the ideal location for board meetings, strategic planning sessions, family or office celebrations and more. We have multiple rooms and layout designs to customize your meeting and event requirements. To add to your event, the Kingswood Lodge offers a full range of catering services.

Built on New Brunswick's premier golf course, Kingswood Lodge will wow your delegates. Kingswood Lodge provides ample free parking for your delegates as well connectivity to free wireless network or the Fred-E-Zone.

Add a twist to your meeting with some physical activity breakout sessions in our Entertainment Centre. Bowl a few strings on the bowling lanes, strap on a Lazer tag vest and zap your colleagues or simply test your skills on the redemption games. Keep the meeting creativity up with an "Energize" session lead by a Kingswood Fitness instructor who will customize a program to best suit your group's fitness level and time schedule. During the Golf Season take a meeting break, play 9 holes of golf on the Kingswood Executive Course or have your group instructed out on our Practice Range. Regardless, when the group settles back into the meeting, they will be alert, awake and ready to go.

We look forward to working with you to create your best event ever. Please feel free to contact us for a tour of the facility and for any additional information that you may require. 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

ROOM INFORMATION

Overlooking one of the World's Top 100 Golf Courses outside the USA by Golf Digest, "The Greenbrier Room" is the largest of our 3 meeting room facilities. This room can accommodate meetings up to 200 people.

Nestled in the loft "The Fedora Room" offers private meeting space for up to 30 people.

"The Legends Room" offers the ultimate in comfort for board room meetings up to 12 people.

Meeting Room Information

Function Room	Greenbrier	Fedora	Legends
Dimensions	59 x 42	28 x 20	13 x 20
Height	33'	17'	9'
Square feet	2478	560	260
Full Day	\$500	\$295	\$175
Half Day	\$295	\$175	\$95
Banquet	160	50	12
Theatre Style	200	30	n/a
Boardroom	30	24	12
Cabaret	100	30	n/a
Reception	200	50	n/a

Full Day and Half Day rentals available. Half Day rental rates apply when food and beverages are purchased or a "Twist" is added.

BREAKFAST

BUFFETS

“The Lynx”

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter

Assorted Sweet Breads

Fresh Fruit Tray with Raspberry Greek Yogurt

Scrambled Eggs with Smoked Salmon

Crisp Bacon & Breakfast Sausage

Home Fries

Chilled Orange Juice

Freshly Brewed Coffee & Tea

\$17.50 per person

“The Executive Breakfast”

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter

Fresh Fruit Tray with Raspberry Greek Yogurt

Fluffy Scrambled Eggs with Scallions

Crisp Bacon & Breakfast Sausage

Home Fries

Chilled Orange Juice

Freshly Brewed Coffee & Tea

\$16.50 per person

“The Signature Breakfast”

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter

Fresh Fruit Tray with Raspberry Greek Yogurt

Hearty Granola

Chilled Orange Juice

Freshly Brewed Coffee & Tea

\$13.50 per person

Minimum of 20 people. Prices per person.

PLATED

BREAKFAST

“The Golf Pro”

2 Scrambled Eggs

Your choice of Ham, Bacon, or Sausage

Home Fries

Toast & Preserves

Chilled Orange Juice

Freshly Brewed Coffee & Tea

\$15.50 per person



COFFEE BREAKS

The Green

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter

Fresh Fruit Tray with Raspberry Greek Yogurt

Freshly Brewed Coffee & Tea

\$9.00

The Bunker

Assorted Dessert Squares to include: Lemon, Nanaimo, Date & Brownies

Freshly Brewed Coffee & Tea

\$7.00

The Fairway

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter

Freshly Brewed Coffee & Tea

\$6.00

Prices per person.

A TWIST

1 Hour Bowling

call for more details

1 Game of Lazer Tag

call for more details

Custom Fitness Energize: Stretching, Yoga, Plyometrics, Group Run, Group Circuit Training

\$75.00 per hour | \$40.00 per half hour

45 Minute Golf Pro Instruction on Practice Range

\$50.00

9 Holes of Golf on Executive Course

\$25.00 per person

COFFEE BREAKS

À LA CARTE

Assorted Baked Muffins	\$2.25 each
Butter Croissants	\$2.75 each
Assorted Fruit Danish	\$2.25 each
Individual Whole Fresh Fruit Pieces	\$1.50 each
Freshly Baked Cookies	\$18.00 per dozen
Assorted Dessert Squares	\$18.00 per dozen
• Fresh Fruit Tray with Raspberry Greek Yogurt	\$40.00 each
• Cheese Tray	\$45.00 each
• Vegetable Tray with House Made Roasted Garlic & Herb Dip	\$35.00 each
• Nacho Chips and Salsa	\$20.00 each
• Potato Chips with House Made Roasted Garlic & Herb Dip	\$20.00 each
Freshly Brewed Coffee & Tea	\$2.25 each
• Assorted Fruit Juices	\$2.25 each
• Bottled Water	\$2.25 each
• Assorted Soft Drinks	\$2.25 each
• Bottled Ice Tea or Lemonade	\$2.25 each

- Serves 10-15 people
- Individual Items are billed based on consumption

LUNCH

BREAK

The Eagle

The Daily Soup
 Market Greens with House Vinaigrettes
 Homemade Potato Salad
 Assorted Gourmet Sandwiches on Artisan Breads: Cajun Chicken Salad, Roast Beef with Horseradish Mayonnaise & Aged Cheddar, Black Forest Ham & Swiss Cheese, Smoked Meat with Grainy Mustard & Grilled Vegetable & Feta
 Fresh Fruit with Warmed Chocolate Ganache
 Freshly Brewed Coffee & Tea

\$18.00

The Par

The Daily Soup
 Assorted Sandwiches on Sliced Bread: Tuna Salad, Egg Salad, Chicken Salad, Ham & Cheese & Roast Beef
 Assorted Cookies
 Freshly Brewed Coffee & Tea

\$16.00

The Birdie

\$17.00

Kale Caesar Salad
 Chef's Beer Braised Steak Chilli, you add your favorite toppings; green onion, sour cream, bacon, cheddar cheese & hot sauces
 Fresh Buns
 Assorted Dessert Squares
 Freshly Brewed Coffee & Tea

\$17.00

The Cart "To Go" *boxed lunch*

One Hearty Deli Sandwich or Wrap
 Whole Piece of Fruit
 2 Freshly Baked Cookies

\$13.50

Minimum of 15 people. Prices per person.

LUNCH

BUFFET

Touch of Italy

Focaccia Bread
 Soup of the Day
 Kale Caesar Salad

Choose 1 of the following Entrées:

Vegetarian & Deluxe Pita Pizzas
 Vegetarian Lasagna
 Meat Lasagna
 Baked Chicken Penne

Assorted Dessert Squares
 Freshly Brewed Coffee & Tea

\$18.00

Backyard BBQ

Homemade Potato Salad
 Coleslaw
 Hamburgers
 Italian Sausages
 Served with Traditional Condiments
 Assorted Pies
 Assorted Beverages
 Freshly Brewed Coffee & Tea

\$19.00

Minimum of 15 people. Prices per person.

Members Luncheon

Rolls and Butter
 Market Greens with House Vinaigrettes
 Kale Caesar Salad

Choose 1 of the following Entrées \$21.95

Choose 2 of the following Entrées \$25.95

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 Squares
 Freshly Brewed Coffee & Tea

Minimum of 20 people. Price per person.

Limited menu available for groups of 14 and under please inquire for details

PLATED

LUNCH

Appetizers (Choose 1)

The Daily Soup

Market Greens with House Vinaigrettes

Caesar Salad

Entrées (Choose 1)

Wood Charred Pork Loin with Apple & Sausage Roulade **\$19.95**

Turkey Dinner with Apple Sage Dressing & Rosemary Gravy **\$19.95**

Atlantic Salmon with Citrus Soy Glaze or Lemon Dill Velouté **\$20.95**

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

Desserts (Choose 1)

Traditional Cheesecake

Chocolate Cheesecake

Pecan Pie

All Meals served with Rolls and Butter, Coffee & Tea

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

	<i>per dozen</i>
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	<i>750 ml Bottle</i>
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	\$38.00
Folonari Pinot Grigio (Italy)	\$47.00
Kim Crawford Sauvignon Blanc (New Zealand)	
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
	<i>per gallon</i>
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.

CATERING

INFORMATION

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.

Deposits

A Banquet Deposit of 500.00 will be required at the time of booking along with a credit card. The balance of the contract amount is due 30 days from the date of the invoice. Service charge of 2% per month will be charged on overdue accounts. Cash, Debit, Cheque, or Credit Card may be used to pay for function invoices. 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.

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.

CATERING

INFORMATION

Cancellations and Group Bookings

Cancellations of meetings and group bookings within 30 days of a function are subject to a cancellation fee of 50% of all contracted charges. 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.

January 2021