



Weddings



KINGSWOOD
LODGE

LAURA MACKENZIE 506.443.3381 LMACKENZIE@KINGSWOODPARK.CA KINGSWOODPARK.CA

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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, Patrick Lewis, 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 \$3000 / January to April & November minimum requirement is \$2000.

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.

Sincerely,

Laura MacKenzie
Meeting & Events Manager

Kingswood Lodge
506-443-3331 lmackenzie@kingswoodpark.ca



RECEPTION PLATTERS

Cheese Board	Small \$80.00
An assortment of domestic & imported cheeses	Large \$145.00
Italian Antipasti Platter	Small \$95.00
A selection of pickled & marinated vegetables & baguette. Served with Italian bread & crackers.	Large \$175.00
Fresh Fruit Platter	Small \$75.00
Seasonal fresh fruit served with a warm chocolate ganache or a raspberry greek yogurt.	Large \$135.00
Fresh Vegetable Platter	Small \$60.00
A selection of fresh vegetables served with a house made roasted garlic & herb dip.	Large \$110.00
Jumbo Shrimp Display	(50 pieces) \$95.00
Jumbo Shrimp served with a zesty cocktail sauce & lemon.	(100 pieces) \$160.00
Smoked Salmon Platter	\$150.00
Smoked and served with rye bread, baguettes, capers, red onion & cream cheese.	
Nacho Bar	Small \$65.00
Corn tortilla chips with Monterey Jack cheese, tomatoes, red onions, jalapeños, Kalamata olives, tomato salsa & sour cream.	
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	Small \$65.00
Red pepper cream sauce with bacon & parmesan or white wine sauce with roasted garlic & green onion	Large \$120.00
Mashed Potato Martini Station	Small \$60.00
Mashed Potatoes served in a martini glass. You add your favorite toppings; green onion, sour cream, bacon & cheddar cheese	Large \$110.00

Small (serves 20-30 people)

Large (serves 50-70 people)



HORS D'OEUVRES & CANAPÉS

Cold Canapés

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

Hot Canapés

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



PLATED DINNER

à la Carte Items

Please choose one item from the following categories:

Appetizers Selection

The Daily Soup

Maritime Fish Chowder - \$1 surcharge per person

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 \$30.95

Turkey Dinner with Apple Sage Dressing & Rosemary Gravy \$28.95

Grilled Atlantic Salmon with Citrus Soy Glaze or Lemon Dill Velouté \$29.95

Roasted Pork Loin with Roasted Pear & Peppercorn Gravy \$29.95

Wood Seared Prime Rib of Beef with Horseradish Au Jus \$33.95

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

\$31.95 (minimum of 30 guests required)

Rolls & Butter

Vegetable Platter with a Roasted Garlic & Herb Dip

Market Greens with House Vinaigrette

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

Roasted Pork Loin with Roasted Pear & Peppercorn Gravy

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 30 guests required)

Rolls & Butter

Italian Antipasti Platter

Domestic & Imported Cheese Platter

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

Roasted Pork Loin with Roasted Pear & Peppercorn Gravy

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 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 BBQ DINNER BUFFET

\$32.95 (minimum of 30 guests required)

Rolls & Butter

Choice of 3 of the following:

Market Greens with House Vinaigrette

Caesar Salad

Homemade Potato Salad

Creamy Coleslaw

Mac `n` Cheese Salad

Chef Pat's Steak Chilli, you add your favorite toppings; green onion, sour cream, bacon, cheddar cheese & hot sauces Chilli Station - \$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 Desserts

Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea



BEVERAGES

Front Nine White

Villa Bianchi Verdicchio Classico Doc (Italy)	\$35.00/750 ml
Copper Moon Pinot Grigio (Canada)	\$29.00/750 ml
Errazuriz Estate Sauvignon Blanc (Chile)	\$37.00/750 ml
Bend in the River Riesling (Germany)	\$35.00/750 ml
Santa Rita 120 Chardonnay (Chile)	\$33.00/750 ml

Back Nine White

Folonari Pinot Grigio (Italy)	\$34.00/750 ml
Kim Crawford Sauvignon Blanc (New Zealand)	\$47.00/750 ml
Barefoot Bubbly Pinot Grigio (USA)	\$34.00/750 ml

Front Nine Red

Podere Montepulciano d'Abruzzo Doc (Italy)	\$35.00/750 ml
Carmen Reserva Cabernet Sauvignon (Chile)	\$35.00/750 ml
Copper Moon Merlot (Canada)	\$29.00/750 ml
Fuzion Alta Malbec Tempranillo Reserva (Argentina)	\$34.00/750 ml
The Wolf Trap Syrah (South Africa)	\$37.00/750 ml

Back Nine Red

19 Crimes Cabernet Sauvignon (Australia)	\$41.00/750 ml
Ravenswood "Vintner's Blend" Zinfandel (USA)	\$42.00/750 ml
Folonari Valpolicella (Italy)	\$37.00/750 ml
Masi "Campofiorin" Valpolicella Ripasso (Italy)	\$47.00/750 ml
Montecillo Crianza Rioja (Spain)	\$35.00/750 ml
Santa Carolina Reserva Merlot (Chile)	\$33.00/750 ml

Alcoholic Punch (approximately 30 glasses) \$90.00/gallon

Non Alcoholic Punch (approximately 30 glasses) \$45.00/gallon

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



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 **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, Check, 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 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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