



Meetings & Banquets



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.

Laura MacKenzie

Meeting & Events Manager

Kingswood Lodge Banquets & Events

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The logo features the text "Meetings & Banquets" in a large, white, serif font at the top. Below it, the words "KINGSWOOD" and "LODGE" are stacked in a bold, white, sans-serif font. The background is dark brown with faint, overlapping circular patterns and decorative flourishes on either side of the "KINGSWOOD" text.

Meetings & Banquets

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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”

(minimum of 30 people)

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

\$16.50 per person

“The Signature Breakfast”

(minimum of 30 people)

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

“The Executive Breakfast”

(minimum of 30 people)

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

\$15.50 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

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COFFEE BREAKS

The Green

Assorted Pastries to include Muffins, Danish & Cinnamon Buns with Butter

Fresh Fruit Tray with Raspberry Greek Yogurt

Freshly Brewed Coffee & Tea

\$8.50 per person

The Bunker

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

Freshly Brewed Coffee & Tea

\$6.50 per person

The Fairway

Assorted Breakfast Pastries to include Muffins, Danish & Cinnamon Buns with Butter

Freshly Brewed Coffee & Tea

\$5.50 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

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COFFEE BREAKS À LA CARTE

Assorted Baked Muffins	\$2.25 each
Butter Croissants	\$2.75 each
Assorted Fruit Danish	\$2.25 each
Glazed Cinnamon Rolls	\$2.50 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	

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LUNCH BREAK

The Eagle

The Daily Soup

Market Greens with House Vinaigrettes

Homemade Potato Salad

Fresh Vegetable Platter with Roasted Garlic & Herb Dip

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

\$17.50 per person

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

\$15.50 per person

The Birdie

Caesar Salad

Chef Pat'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

\$16.50 per person

The Cart "To Go"

(boxed lunch)

One Hearty Deli Sandwich or Wrap

Whole Piece of Fruit

2 Freshly Baked Cookies

Bottle of Water

\$12.50 per person

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LUNCH BUFFET

Touch of Italy

Focaccia Bread

Minestrone Soup

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

\$16.95 per person

Members Luncheon (minimum 30 people)

Rolls and Butter

Market Greens with House Vinaigrettes

Caesar Salad

Choice of 1 of the following Entrées \$20.95 Choice of 2 of the following Entrées \$24.95

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 Veloute

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

Assorted Pies

Freshly Brewed Coffee & Tea

Backyard BBQ

Homemade Potato Salad

Coleslaw

Hamburgers

Italian Sausages

Served with Traditional Condiments

Assorted Pies

Iced Tea & Lemonade

\$17.95 per person

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PLATED LUNCH

Appetizers (Choose 1)

The Daily Soup

Market Greens with House Vinaigrettes

Caesar Salad

Entrees (Choose 1)

Baked Chicken Penne served with Garlic Bread \$18.95

Roasted Pork Loin with Roasted Pear & Peppercorn Gravy* \$18.95

Turkey Dinner with Apple Sage Dressing & Rosemary Gravy* \$18.95

Atlantic Salmon with Citrus Soy Glaze or Lemon Dill Veloute* \$19.95

Desserts (Choose 1)

Traditional Cheesecake

Chocolate Cheesecake

Pecan Pie

All Meals served with Rolls and Butter, Coffee & Tea

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

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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 Station	Small \$60.00
Mashed Potatoes served in a 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)

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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

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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 \$33.95

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)

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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

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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

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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

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BEVERAGES

Front Nine White

Bend in the River Riesling (Germany)	\$30.00/750 ml
Errazuriz Estate Sauvignon Blanc (Chile)	\$33.00/750 ml
Copper Moon Pinot Grigio (Canada)	\$26.00/750 ml
Santa Rita 120 Chardonnay (Chile)	\$30.00/750 ml

Back Nine White

Folonari Pinot Grigio (Italy)	\$33.00/750 ml
Kim Crawford Sauvignon Blanc (New Zealand)	\$46.00/750 ml
Barefoot Bubbly Pinot Grigio (USA)	\$33.00/750 ml

Front Nine Red

Carmen Reserva Cabernet Sauvignon (Chile)	\$33.00/750 ml
Fuzion Alta Malbec Tempranillo Reserva (Argentina)	\$32.00/750 ml
Copper Moon Merlot (Canada)	\$26.00/750 ml
Verano Shiraz (Spain)	\$35.00/750 ml

Back Nine Red

Fat Bastard Merlot (France)	\$38.00/750 ml
Ravenswood "Vintner's Blend" Zinfandel (USA)	\$41.00/750 ml
Tommasi Valpolicella Classico (Italy)	\$36.00/750 ml
Wolf Blass "Yellow Label", Cabernet Sauvignon (Australia)	\$40.00/750 ml
Masi "Campofiorin" Valpolicella Ripasso (Italy)	\$46.00/750 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.

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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.

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, Check, 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.

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.

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