



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. 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 Lauren Huckla at 506.206.6270 ext 3004.

Sincerely,

Laura MacKenzie

General 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

BUFFET

“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

\$24.00 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

\$23.00 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

\$14.00

Price per person.

The Caddy

Soft baked pretzels, garlic bread sticks
warm chesses dipping sauce
Assorted pop and Juice

\$12.00

The Fairway

Assorted Pastries to include: Muffins, Danish & Cinnamon Rolls with Butter
Freshly Brewed Coffee & Tea

\$10.00

Prices per person.

A TWIST

1 Hour Bowling
call for more details

1 Game of Lazer Tag
call for more details

Golf Options
call for more details

COFFEE BREAKS

À LA CARTE

Assorted Baked Muffins	\$3.50 each
Butter Croissants	\$4.00 each
Assorted Fruit Danish	\$3.50 each
Individual Whole Fresh Fruit Pieces	\$4.00 each
Freshly Baked Cookies	\$28.00 per dozen
Assorted Dessert Squares	\$34.00 per dozen
• Fresh Fruit Tray with Raspberry Greek Yogurt	\$69.00 each
• Cheese Tray	\$69.00 each
• Vegetable Tray with House Made Roasted Garlic & Herb Dip	\$62.00 each
• Nacho Chips and Salsa	\$34.00 each
• Potato Chips with House Made Roasted Garlic & Herb Dip	\$34.00 each
Freshly Brewed Coffee & Tea	\$3.75 each
• Assorted Fruit Juices	\$3.75 each
• Bottled Water	\$3.75 each
• Assorted Soft Drinks	\$3.50 each
• Bottled Ice Tea or Lemonade	\$4.75 each

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

LUNCH

BREAK

The Bogey

Tossed Salad

Dinner Roll

Taco Bowl

Choice of Pulled Chicken or Spiced/ Fried Cauliflower

All bowls are served with Rice, Pico de Gallo, Cilantro Sauce, Refried Beans, and Cheese

Fruit Tray with Chocolate Ganache

Freshly Brewed Coffee & Tea

\$29.50

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

\$29.00

The Birdie

Kale Caesar Salad

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

Fresh Buns

Assorted Dessert Squares

Freshly Brewed Coffee & Tea

\$25.50

The Par

The Daily Soup

Assorted Sandwiches on Sliced Bread:

Egg Salad, Chicken Salad, Ham & Cheese

Assorted Cookies

Freshly Brewed Coffee & Tea

\$21.50

LUNCH

BUFFET

Touch of Italy

Focaccia Bread
 Soup of the Day
 Kale Caesar Salad

Choose 1 of the following Entrées:

Vegetarian & Deluxe Pita Pizzas
 Baked Chicken Penne

Assorted Dessert Squares
 Freshly Brewed Coffee & Tea

\$29.50

Backyard BBQ

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

\$28.00

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 \$33.50

Choose 2 of the following Entrées \$40.00

Roasted Chicken Breast with Red Pepper & Pesto Sauce or Grand Marnier Velouté

Oak Grilled Pork Loin with Caramel Rosemary Sauce

Atlantic Salmon with Citrus Soy Sauce or Lemon Blueberry Hollandaise

Served with Seasonal Vegetables & choice of Herb Roasted New Potato, Basil Mashed Potato or Wild 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

Kale Caesar Salad

Entrées (Choose 1)

Oak Grilled Pork Loin with Caramel Rosemary Sauce **\$32.00**

Roast Turkey with Sausage & Sage Dressing & Savory Gravy **\$30.00**

Atlantic Salmon with Citrus Soy Sauce or Lemon Blueberry Hollandaise **\$33.00**

Served with Seasonal Vegetables & choice of Herb Roasted New Potato, Basil Mashed Potato or Wild Rice Pilaf

Desserts (Choose 1)

Traditional Cheesecake

Carrot Cake

All Meals served with Rolls and Butter, Coffee & Tea

RECEPTION

PLATTERS

Cheese Board

An assortment of domestic & imported cheeses.

Small \$151.25 | Large \$235.00

Charcuterie Board

Assorted Italian meats with baguettes.

Small \$145.00 | Large \$265.00

Fresh Fruit Platter

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

Small \$125.00 | Large \$205.00

Fresh Vegetable Platter

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

Small \$130.00 | Large \$185.00

Jumbo Shrimp Display

Jumbo Shrimp served with a zesty cocktail sauce & lemon.

Small \$130.00 | Large \$220.00

[50 pieces]

[100 pieces]

Smoked Salmon Platter

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

\$240.00

Nacho Bar

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

Small \$132.00

Add Grilled Pulled Pork \$28.00

Add Chicken \$37.00

Add Short Rib Beef \$40.00

Flat Bread Station

BBQ Chicken with Red Onion, Cilantro & Mozzarella

Small \$62.00

Grilled Steak with Blue Cheese & Mushroom

Small \$69.00

Roasted Vegetable & Feta Cheese

Small \$55.00

Fresh Mussel Station

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

Small \$90.00 | Large \$164.00

Poutine Station

Late night food suggestion. Traditional - cheese curds, gravy, French fries.

\$12.00 per person

Ask us about our Pizza Hut pizza for your late night food

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

HORS D'OEUVRES AND CANAPÉS

Cold Canapés

	<i>per dozen</i>
Fresh Tomato Bruschetta	\$26.00
Strawberry, Basil & Brie Crostini	\$26.00
Cilantro & Lime Shrimp	\$31.50
Tomato & Bocconcini Skewers with Fresh Basil	\$26.00

Hot Canapés

Chorizo Sausage with burnt Lime Aioli	\$25.00
Chicken Wings with Olive Oil & Cracked Pepper	\$24.00
Vegetarian Spring Rolls with Sweet Chili Mayonnaise	\$25.00
Italian Meatballs in Smoked Marinara Sauce	\$25.00
Blackened Chicken Satays	\$29.00
Teriyaki Beef Satays	\$37.50
Bacon Wrapped Scallops with Lemon & Cracked Pepper	\$41.50

PLATED

DINNER

à la Carte Items (Choose 1)

The Daily Soup

Maritime Fish Chowder

- \$1 surcharge per person

Kale Caesar Salad with Buttered Croutons

Market Greens with House Vinaigrette

Spinach, Goat Cheese & Apple Salad

- \$1 surcharge per person

Mushroom & Goat Cheese Tart with Rosemary & Walnut Pesto

Entrée Selections (Choose 2)

Roasted Chicken Supreme with Red Pepper & Pesto Sauce or
Roasted Mushroom demi Glacé **\$49.00**

Roasted Turkey with Sausage & Sage Dressing & Savory Gravy **\$44.00**

Grilled Atlantic Salmon with Citrus Soy Sauce or Maple Ginger
Reduction **\$48.00**

Oak Grilled Pork Loin with Caramel Rosemary Sauce **\$45.00**

Oak Grilled Prime Rib of Beef with Herb Au Jus **\$61.00**

Served with Seasonal Vegetables & choice of Herb Roasted
New Potato, Basil Mashed Potato or Wild Rice Pilaf

Rolls and Butter

Dessert Selections (Choose 1)

Carrot Cake with Cream Cheese Frosting & Cinnamon Whipped
Cream

Decadent Chocolate Cake

New York Style Cheesecake with Raspberry Coulis

Freshly Brewed Coffee & Tea

Minimum of 10 guests required (30 for Prime Rib)

DINNER BUFFET

#1

\$52.50 (minimum of 25 guests required)

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

Choice of 2 of the following Entrées:

Roasted Chicken Supreme with Red Pepper & Pesto Sauce or
 Roasted Mushroom demi Glacé
 Grilled Atlantic Salmon with Citrus Soy Sauce or Maple Ginger
 Reduction

Served with Seasonal Vegetables & choice of Herb Roasted
 New Potato, Basil Mashed Potato or Wild Rice Pilaf

Assorted Dessert Display
 Freshly Brewed Coffee & Tea

Add Carved Hip of Beef
\$9.50 surcharge per person

Add Carved Maple Glazed Ham
\$12.00 surcharge per person

Add Roasted Turkey
\$12.00 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus
\$15.00 surcharge per person

DINNER BUFFET

#2

\$54.00 (minimum of 25 guests required)

Rolls & Butter

Market Greens with House Vinaigrette

Roasted Root Vegetable Salad with Arugula & Maple Apple Vinaigrette

Toasted Chick Pea & Quinoa Salad

Broccoli Salad with Caramelized Onions, Bacon & Vinaigrette

Choice of 2 of the following Entrées:

Roasted Chicken Supreme with Red Pepper & Pesto Sauce or
Roasted Mushroom demi Glacé

6oz Striploin Steak

Oak Grilled Pork Loin with Caramel Rosemary Sauce

Grilled Atlantic Salmon with Citrus Soy Sauce or Maple Ginger Reduction

Served with Seasonal Vegetables & choice of Herb Roasted
New Potato, Basil Mashed Potato or Wild Rice Pilaf

Assorted Dessert Display

Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea

Add Carved Hip of Beef

\$9.50 surcharge per person

Add Carved Maple Glazed Ham

\$12.00 surcharge per person

Add Roasted Turkey

\$12.00 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus

\$15.00 surcharge per person

BACKYARD

DINNER BUFFET

\$56.50 (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

Choice of 2 of the following Entrées:

Chicken Breast with Smokey BBQ Glaze

BBQ Chicken Leg

1/4 Rack of Baby Back Ribs

- *\$5 surcharge per person*

6oz Stirloin

Herb Roasted New Potatoes

Seasonal Vegetables or Homemade Baked Beans

Assorted Dessert Display

Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea

BEVERAGES

Front Nine White

	<i>750 ml Bottle</i>
Bree Riesling (Germany)	\$52.00
Lindemans Pinot Grigio (Australia)	\$44.00
Lindemans Sauvignon Blanc (Australia)	\$44.00
Hardys Nottage Hill Chardonnay (Australia)	\$47.00

Back Nine White

Freixenet Prosecco (Italy)	\$70.00
Saumur Vallée Loire Chenin Blanc (France)	\$53.00

Front Nine Red

655 Mills Cabernet Sauvignon (USA)	\$54.00
Don David Malbec (Argentina)	\$62.00
Lindemans Merlot (Australia)	\$44.00
LaLa Land Pinot Noir (Australia)	\$49.00

Back Nine Red

19 Crimes Durif Shiraz (Australia)	\$65.00
Tom Gore Cabernet Sauvignon (USA)	\$75.00
Kim Crawford Small Parcels Rise & Shine Pinot Noir (New Zealand)	\$65.00

	<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.

June 2024