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 Yasmin Bolontnov 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

$25.50 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

$24.50 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

$15.25

Price per person.

The Caddy
Trio of Mediterranean Dips to include Hummus, Red Pepper Feta, and Baba Ganoush. Served with Pita and Nacho Chips

Assorted pop and Juice

$13.00

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

Freshly Brewed Coffee & Tea

$11.00

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	$3.65 each
Butter Croissants	$4.25 each
Assorted Fruit Danish	$3.75 each
Individual Whole Fresh Fruit Pieces	$4.25 each
Freshly Baked Cookies	$29.25 per dozen
Assorted Dessert Squares	$35.5 per dozen
◦ Fresh Fruit Tray with Raspberry Greek Yogurt	$71.75 each
◦ Cheese Tray	$71.75 each
◦ Vegetable Tray with House Made Roasted Garlic & Herb Dip	$64.50 each
◦ Nacho Chips and Salsa	$35.50 each
◦ Potato Chips with House Made Roasted Garlic & Herb Dip	$35.50 each
Freshly Brewed Coffee & Tea	$3.90 each
• Assorted Fruit Juices	$3.90 each
• Bottled Water	$3.90 each
• Assorted Soft Drinks	$3.50 each
• Bottled Ice Tea or Lemonade	$5.00 each

◦ **Serves 10-15 people**

• **Individual Items are billed based on consumption**

LUNCH
BREAK

The Bogey
Tossed Salad

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

$31.00

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

$32.00

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

$27.00

The Par
The Daily Soup

Assorted Sandwiches on Sliced Bread:
Egg Salad, Chicken Salad, Ham & Cheese

Assorted Cookies

Freshly Brewed Coffee & Tea

$23.00

LUNCH
BUFFET

Touch of Italy
Foccacia Bread
Soup of the Day
Kale Caesar Salad

Choose 1 of the following Entrées:
Lasagna
Baked Chicken Penne

Assorted Dessert Squares
Freshly Brewed Coffee & Tea

$31.25

Backyard BBQ
Homemade Potato Salad
Pasta Salad
Hamburgers
Sausages
Served with Traditional Condiments
Assorted Pies
Assorted Beverages
Freshly Brewed Coffee & Tea

$30.00

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 **$35.25**
Choose 2 of the following Entrées **$42.25**

Roasted Chicken Breast with Red Pepper Pesto Cream Sauce or White Wine Mushroom Velouté

Oak Grilled Pork Loin with Cranberry Bacon Jam or Caramel Rosemary Sauce

Atlantic Salmon with Maple Ginger Sauce

Served with Seasonal Vegetables & choice of Herb Roasted New Potato, Mashed Potato or 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 Cranberry Bacon Jam or Caramel Rosemary	**$33.75**
Roast Turkey with Stuffing & Savory Gravy	**$31.75**
Atlantic Salmon with Maple Ginger Sauce or Lemon Fennel Beurre Blanc	**$35.00**

Served with Seasonal Vegetables & choice of Herb Roasted New Potato, Mashed Potato or 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 $158.00 | Large $245.00

Charcuterie Board
Assorted Italian meats with baguettes.

Small $151.25 | Large $276.25

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

Small $130.50 | Large $214.00

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

Small $133.00 | Large $193.00

Jumbo Shrimp Display
Jumbo Shrimp served with a zesty cocktail sauce & lemon.

Small $136.00 [50 pieces] **| Large $229.25** [100 pieces]

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

$250.25

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

Small $138.00

Add Grilled Pulled Pork $30.00

Add Chicken $39.00

Add Short Rib Beef $42.00

Flat Bread Station
BBQ Chicken with Red Onion, Cilantro & Mozzarella

Small $65.25

Grilled Steak with Blue Cheese & Mushroom

Small $72.50

Roasted Vegetable & Feta Cheese

Small $57.75

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

$13.00 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	*per dozen*
Fresh Tomato Bruschetta	$27.50
Strawberry, Basil & Brie Crostini	$27.50
Cilantro & Lime Shrimp	$33.50
Tomato & Bocconcini Skewers with Fresh Basil	$27.50
Smoked Salmon Crustini will Dill Cream Cheese	$32.50
Prosciutto and Melon	$24.50

Hot Canapés	
Chorizo Sausage with burnt Lime Aioli	$26.50
Chicken Wings with Olive Oil & Cracked Pepper	$25.50
Vegetarian Spring Rolls with Sweet Chili Mayonnaise	$26.50
Italian Meatballs in Smoked Marinara Sauce	$26.50
Blackened Chicken Satays	$31.00
Teriyaki Beef Satays	$39.50
Bacon Wrapped Scallops with Lemon & Cracked Pepper	$43.75

PLATED
DINNER

à la Carte Items (Choose 1)

The Daily Soup

Maritime Fish Chowder
- *$2 surcharge per person*

Kale Caesar Salad with Buttered Croutons

Market Greens with House Vinaigrette

Spinach, Goat Cheese & Apple Salad with Honey Tarragon Dressing
- *$2 surcharge per person*

Mushroom & Goat Cheese Tart with Rosemary & Walnut Pesto

Entrée Selections (Choose 2)

Roasted Chicken Supreme with Red Pepper Pesto Cream Sauce or White Wine Mushroom Velouté	**$51.50**
Roasted Turkey with Stuffing & Savory Gravy	**$46.25**
Grilled Atlantic Salmon with Maple Ginger Sauce or Lemon Fennel Beurre Blanc	**$50.25**
Oak Grilled Pork Loin with Cranberry Bacon Jam or Caramel Rosemary Sauce	**$46.25**
Oak Grilled Prime Rib of Beef with Herb Au Jus	**$64.00**

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

$55.00 (minimum of 25 guests required)

Rolls & Butter

Market Greens with House Vinaigrette

Kale Caesar Salad

Cranberry, Apple Quinoa Salad with Kale, Red Onions, & Feta

French Potato Salad with herbes de Provence, Garlic Dijon Aioli

Roasted Chicken Supreme with Red Pepper Pesto Cream Sauce
or White Wine Mushroom Velouté

Grilled Atlantic Salmon with Maple Ginger Sauce or
Lemon Fennel Beurre Blanc

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

Assorted Dessert Display

Freshly Brewed Coffee & Tea

Add Carved Hip of Beef
$10.00 surcharge per person

Add Carved Maple Glazed Ham
$12.50 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus
$15.75 surcharge per person

DINNER BUFFET

#2

$56.75 (minimum of 25 guests required)

Rolls & Butter

Market Greens with House Vinaigrette

Roasted Root Vegetable Salad with Arugula & Maple Apple Vinaigrette

Pasta Salad

Choice of 2 of the following Entrées:

Roasted Chicken Supreme with Red Pepper Pesto Cream Sauce or White Wine Mushroom Velouté

6oz Striploin Steak

Oak Grilled Pork Loin with Cranberry Bacon Jam or Caramel Rosemary Sauce

Grilled Atlantic Salmon with Maple Ginger Sauce or Lemon Fennel Beurre Blanc

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

Assorted Dessert Display

Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea

Add Carved Hip of Beef
$10.00 surcharge per person

Add Carved Maple Glazed Ham
$12.50 surcharge per person

Add Carved Prime Rib Demi Glaze or au Jus
$15.75 surcharge per person

BACKYARD

DINNER BUFFET

$59.25 (minimum of 25 guests required)

Rolls & Butter

Choice of 3 of the following:

Market Greens with House Vinaigrette
Kale Caesar Salad
Homemade Potato Salad
Pasta Salad

Choice of 2 of the following Entrées:

Chicken Breast with Smokey BBQ Glaze
BBQ Chicken Leg
1/4 Rack of Baby Back Ribs
- $5.25 surcharge per person
6oz Striploin

Herb Roasted New Potatoes
Seasonal Vegetables

Assorted Dessert Display
Fresh Fruit with Warmed Chocolate Ganache

Freshly Brewed Coffee & Tea

BEVERAGES

White	*750 ml Bottle*
Bree Riesling (Germany)	$52.00
Lindemans Pinot Grigio (Australia)	$44.00
Lindemans Sauvignon Blanc (Australia)	$44.00
Sawmill Creek Chardonnay (Canada)	$44.00
Mionetto Prosecco (Italy)	$62.00

Red	
Little Things Cabernet Sauvignon (Australia)	$54.00
Don David Malbec (Argentina)	$62.00
Lindemans Merlot (Australia)	$44.00
LaLa Land Pinot Noir (Australia)	$49.00

	per gallon
Alcoholic Punch *(approximately 30 glasses)*	$90.00
Non Alcoholic Punch *(approximately 30 glasses)*	$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, which ever 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 2026