



Weddings at **KINGSWOOD**
LODGE

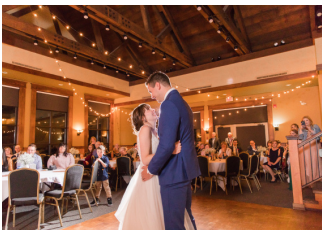


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Thank you very much for considering to host your wedding at Kingswood Lodge. We pride ourselves in providing the best wedding location in Fredericton and surrounding area. We are confident you will be thrilled with the beautiful atmosphere, the amazing 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 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. 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 the 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. 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

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 | Large \$229.25

[50 pieces]

[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 with 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 **\$51.50**

White Wine Mushroom Velouté

Roasted Turkey with Stuffing & Savory Gravy **\$46.25**

Grilled Atlantic Salmon with Maple Ginger Sauce or **\$50.25**
Lemon Fennel Beurre Blanc

Oak Grilled Pork Loin with Cranberry Bacon Jam or **\$46.25**
Caramel Rosemary Sauce

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
Hardys Nottage Hill Chardonnay (Australia)	\$47.00
Mionetto Presecco (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
19 Crimes Durif Shiraz (Australia)	\$65.00

per gallon

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.

LODGE GUIDELINES

Deposit Fee

We can tentatively hold a date for 14 days without a deposit. After the 14 days, a \$500.00 deposit is required to confirm the booking. Further deposits of \$500.00 will be required at 6 and 3 months prior to the wedding. All deposits will be applied to the final cost of the wedding.

If the date you are holding is requested by another party, the deposit must be paid prior to the 14 days. We will call you to confirm before we give the date away.

Ceremony Fee

Outside ceremony is \$500.00

Inside ceremony is \$400.00

The ceremony fee still applies if decorator's chairs are being used.

Room Rentals

Our room rental is based on food sales. The room will be given complimentary when food sales total a minimum of \$5000.00. When food sales are under \$5000.00, a room rental fee will be charged for the difference. For example, if food sales are \$4000.00, the rental fee would be \$1000.00.

Cost of the Wedding

Multiple factors determine the final cost of the wedding. These include having a cocktail reception with food, wine with dinner, an open bar, providing drink tickets or a toonie bar for your guests; having the ceremony and/or dance here; as well as the total number of guests. For all dances, a mandatory Socan Fee of \$90.12 will be charged. Both 15% gratuity and tax will be added to all food and beverage orders. Prices are subject to change.

Menus

Plated Meal: Each guest will receive the same appetizer and dessert. We do allow a choice of two entrees for the main course. If two options are given, menu cards must be provided at each place setting, indicating the guest's choice. The guest's option must be visible on the front of the menu card.

Buffet: Comes with salads listed according to the buffet chosen, a selection of desserts and a fruit tray, as well as seasonal vegetables and your choice of potatoes or rice. Two proteins can be chosen from the listed options.

Cocktail Reception: Food can be passed out by the staff, set out stationary for guests to help themselves, or a combination of both. There is no extra cost for the staff to pass out the food.

Allergies: We will make every effort to accommodate any food allergies you or your guests may have. Please note that nuts and seafood are used in the Kitchen.

LODGE

GUIDELINES

Kids Meals: Children 3 and under are complimentary. Ages 4 to 12 are ½ the price of the adult meal or Chicken Fingers and French Fries may be ordered for \$12.95.

Outside Food: As per the Government of NB Health and Safety Board, outside food is not allowed in the building. Wedding/ birthday cakes, candy bars and chips are the exceptions to this rule.

Room Capacity

Stand Up Receptions accommodate 200 people

Plated Dinners / Buffets accommodate 172 people

Décor

White tablecloths, napkins, and table skirting for the head table, guest book table, DJ table, and buffet table will be provided by Kingswood. Guest tables are round; Head tables are 6 feet long. Our chairs are black with gold trim; we do not have chair covers. We use the same chairs for the outside ceremony and the dinner.

- We **do not** allow rice or anything that can be harmful to the environment at outside ceremonies
- **No** helium balloons or smoke machines are to be brought into the building
- **Nothing** is to be nailed or taped to the walls
- We **do not** allow candles with flames

The room is guaranteed to be ready by 8:00 am the day of the wedding to allow for decorating. Tear down begins at 1:00 am. All decor must be removed the night of the event.

Gifts

It is highly recommended that once the dance starts, someone from the wedding party remove all gifts and cards from the room. This reduces the risk of any breakage or lost items. Kingswood is not responsible for any lost or stolen property.

Photos

We offer a complimentary shuttle for the bride and groom to the waterfalls for photos. To ensure safety, a staff member from Kingswood will escort you to the falls. As we are on a golf course there are rules we must follow. There are beautiful locations close to the Lodge that are suitable for group or family photos.

Outside Liquor

Kingswood does not allow outside Liquor to be brought in to the building for any purpose. This includes homemade wines, drinks from the hotel, alcoholic beverages from the parking lot, alcoholic wedding favors, prizes or gifts. Guests caught bringing in their own liquor will result in having your bar closed early.

Thank you for your cooperation on these matters.

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 2026

2026 VENDOR

LIST

Photographers

Tori Claire Photography

Tori Claire
info@toriclairephotography.com

Mag Hood Photography

Mag
info@maghoodphotography.com

Julie Whitlock Photography

juliewhitlockblog.com
julie.whitlock@gmail.com

Decorators

Exclusive Events

Jennifer Rose
info@eventsmadeexclusive.com
506-471-6039

Officiant

Sally Wells

sallywells@bellaliant.net
506-472-1505

DJs

Spotlight

Chris
info@spotlightdj.ca
506-457-8470

Big Mitch Productions

Mitch
dj.bigmitch@hotmail.com
506-450-0104

DJWallyB

Wally
djwallybanks@gmail.com
506-461-5280

DJ Steve

Steve
djsteveadams@outlook.com
506-832-7371

Other

Advanced Fabrics Rentals

Mitch/ Phyllis
advfab@nbnet.nb.ca
506-459-5858

Scotts Nursery Flowers

flowershop@scottsnursery.nb.ca
506-458-9208

Katherine Moller Ceremony Music

Katherine
katherine@katherinemoller.ca
506-366-2829