

Kingswood

GOLF & COUNTRY CLUB

Wedding Guide

Thank you for considering Kingswood Wedding & Event Centre for your upcoming wedding day!

Located just 10 minutes from the perimeter Kingswood Wedding & Event Centre was newly renovated in 2017.

Our banquet room accommodates up to 225 guests and overlooks the 18th Fairway. Large windows, charming character, chandeliers and warm décor.

Our Special Events Staff and Culinary Team are excited to work with you to exceed your expectations and wow all your guests.



Bridal Basket:

All our Bride's will receive a complimentary basket with a bottle of Sparkling Wine (non-alcoholic), Fruit, Cheeses, a Variety of Crackers and Chocolates created by our in-house Chef.

Ceremony Location:

Ceremonies are located on the 18th hole in a lovely outdoor setting with beautiful scenery of the golf course.

Includes 100 chairs for your guests, registry table and chair, and any other tables that may be required, white linens would be included for all tables

Rehearsal recommended one week prior to wedding

Please note: Wedding Commissioner is not included however we are happy to recommend one for you.

The cost for this amazing location is \$400 plus GST.

Cheers Package:

All guests will receive one glass of Sparkling Wine or a glass of Red or White House Wine passed by our servers at the end of the ceremony or as they enter the Event Centre. Guests will also receive a platter of fine cheeses, crackers, jellies, olives and pickles. (non-alcoholic options available) - **\$10.95 per person**

Appetizers

Kingshires - \$16.00

Our signature appetizer! Mini Yorkies served with just the right amount of roast beef

Butter Chicken Satay - \$12.75

Skewered chicken breast marinated in Indian butter sauce

Stuffed Mushroom Caps - \$13.75

Stuffed with citrus cream cheese & crab, topped with panko breading

Candied Bacon - \$16.75

Bacon strip seasoned with our special seasoning

Bacon Wrapped Scallops - \$16.00

Served with seafood sauce

Vegetarian Spring Rolls - \$12.00

Served with plum sauce

Bruschetta - \$14.00

Served on crostini

All prices above are based per dozen

Platters

Fresh Vegetable Tray - \$4.50 per person

Fresh vegetables with a garden dip

Domestic Cheese Platter - \$4.25 per person

Variety of cheese, crackers, baguette & grapes

Antipasto Platter - \$4.75 per person

Cured meats, speciality cheese, pickles, olives, artichoke, roasted red pepper jelly, grainy mustard with baguette

Seasonal Fresh Fruit - \$4.50 per person

Served with a yogurt dip

Plated Meal Service

All plated dinners are served with dinner rolls, salad or soup, Choice of one starch or rice option, Choice of one vegetable option and Choice of one dessert option and Coffee & Tea.

8 oz Prime Rib - \$34.00

Slow roast prime rib with our signature rub. Accompanied by our house made Yorkshire Pudding, Au Jus and horseradish

Roast Beef - \$29.00

Seasoned and roasted to perfection, served with gravy and horseradish

8 oz Sirloin Steak - \$28.00

Our signature center cut 8oz sirloin steak served with sautéed mushrooms

BBQ Chicken - \$26.00

8oz Chicken Breast marinated in our signature BBQ sauce

Garlic & Herb Chicken - \$26.00

8 oz Chicken Breast grilled in garlic & herb sauce

Stuffed Pork Loin - \$27.00

Apple & Bacon stuffed Pork Loin

Vegetarian Lasagna - \$19.00

Homemade tomato based filled with your favourite vegetables

Vegetarian Stir Fry - \$19.00

Choice of noodles or rice along with a variety of vegetables

Maple Glazed Salmon - \$26.00

Tender and flaky grilled salmon filet finished with a sweet maple glaze

Kids Meals

All served with veggies & dip and an ice cream sundae for dessert – 12 & Under

Chicken Fingers & French Fries - \$12

Hot Dog & French Fries - \$12

Penne Noodles with Choice of Marinara Sauce or Alfredo Sauce & Garlic Toast - \$14

Mini Cheeseburgers & French Fries - \$13

Accompaniments

Salad

House Salad – Fresh greens with carrots, cucumbers, tomatoes and peppers served with apple cider vinaigrette or Ranch

Caesar Salad – Romaine lettuce, croutons, grated parmesan cheese, candied bacon and our famous Caesar dressing

Greek Salad – Mixed greens, cucumbers, tomatoes, black olives, feta cheese

Soup

Cream of Mushroom

Broccoli & Cheddar

Beef Barley

Minestrone

Chicken & Wild Rice

Vegetables

Mixed Vegetables

Honey Glazed Carrots

Greens Beans

Broccoli Florets

Asparagus

Starch

Garlic Mashed Potatoes

Roasted Baby Red Potatoes

Lemon Roasted Potatoes

Twice Baked Potato

Jasmine Rice

Desserts

Cheesecake (Variety of flavours)

Apple Pie with Vanilla Ice Cream

Chocolate Torte (Gluten Free)

Strawberry Shortcake

Chocolate Layer Cake

Dinner Buffet Options

Starting at \$28.00

Buffet includes dinner rolls, 2 salads, choice of 1 vegetable, choice of 1 starch, choice of 2 hot dishes, choice of 1 hot entrée, assortment of desserts and coffee & tea

(Items can be added to the buffet for an additional charge)

Salad (choose 2)

House Salad with Apple Cider Vinaigrette

Caesar Salad

Coleslaw

Potato Salad

Pasta Salad

Greek Salad

Vegetable Selections (choose 1)

Honey Glazed Carrots

Broccoli Florets

Mixed Vegetables

Green Beans

Chef's Choice Seasonal Vegetables

Asian Mixed Vegetables

Starch Selections (choose 1)

Garlic Mashed Potatoes
Baby Roasted Potatoes
Lemon Roasted Potatoes
Jasmine Rice

Hot Dish Selections (choose 2)

Perogies
Cabbage Rolls
Meatballs
Grilled Garlic Sausage
Fettucine Alfredo
Penne Marinara
Southern Baked Beans
Vegetarian Lasagna

Hot Entrees (choose 1)

Roast Pork Loin
BBQ Pulled Pork
Grilled BBQ Chicken
Baked Chicken with Mushroom Sauce
Roast Beef
Salmon with Maple Glaze

Late Night Snacks

Poutine Station - \$11.00 per person

French fries, gravy, seasoned ground beef, cheese curds, ketchup

Nacho Station - \$11.00 per person

Nacho chips, cheese sauce, grated cheese, seasoned ground beef, sour cream, salsa

Late Night Smokie - \$9.00 per person

BBQ grilled Smokie served with all of the fixings

BBQ Pulled Pork on a Bun - \$11.00 per person

Slow Roasted pulled pork served with mini buns and BBQ sauce

Mini Sliders - \$12.00 per person

Mini burgers served with all of the fixings, cheese, mayo, ketchup, mustard

Chicken Wing Station - \$11.00 per person

Choice of 2 flavors, BBQ, Hot, Smoked Honey, Salt N Pepper or King Spice

Sweet Potato Fry Cups - \$6.00 per person

Sweet Potato fries served with our signature Red Pepper Dip

Social Combo Platter - \$10.00

Assorted Deli Meat, Cheeses, Pickles, Olives, Rye Bread & Condiments

Coffee & Tea Station - \$85.00 (72 cup urn)

Includes hot water and tea bags

Kingswood Wedding & Event Centre is happy to customize a menu for your wedding as well as accommodate any dietary restrictions. Our Special Events Director and Executive Chef will work with you on all your menu details to ensure that you have exactly what you need and require for your special day.

Bar Options

Host Bar

Choosing a Host Bar ensures convenience and ease for your guests. All drinks are charged to your master account. Service includes orange, cranberry and Clamato juices, soft drinks as well as garnishes, straws, cocktail napkins, ice and glassware.

If the bill total does not exceed \$250.00, bartender fee may apply. The confirmed number of guests will determine the number of bartenders required at the event.

Note: Taxes & gratuity are not included in the price and will be added to the invoice.

Liquor (1 oz)	\$5.25
Premium Liquor (1 oz)	\$6.25
Domestic Beer	\$5.25
Imported Beer	\$6.25
Wine by the Glass (6 oz)	\$7.50
Soft Drinks/Juice	\$2.50
Bottled Water	\$2.50

Cash Bar

When choosing a cash bar, guest will be purchasing their own beverage of choice through the evening. Service includes orange, cranberry and Clamato juices, soft drinks as well as garnishes, straws, cocktail napkins, ice and glassware.

A bartender fee of \$15.00 per bartender per hour (minimum of three hours service required) will be applicable.

Note: Taxes are included in the price

Liquor (1 oz)	\$6.00
Premium Liquor (1 oz)	\$7.00
Domestic Beer	\$6.00
Imported Beer	\$7.00
Wine by the Glass (6 oz)	\$9.00
Soft Drinks/Juice	\$3.00
Bottled Water	\$3.00

Wine by the Bottle

White

Giorgio & Gianni, Pinot Grigio	\$29.00
Dancing Flame, Sauvignon Blanc	\$31.00
Claro, Chardonnay	\$33.00
Santa Margherita, Pinot Grigo	\$41.00

Red

Willowglen, Shiraz	\$29.00
Chiringuito Cove, Cabernet Sauvignon	\$31.00
Elsa Bianchi, Malbec	\$33.00
Trapiche Broquel, Malbec	\$39.00
Greg Norman, Cabernet/Merlot	\$55.00
J Lohr, Cabernet Sauvignon	\$61.00

Sparkling/Rose

Barefoot, Moscato	\$31.00
Carpene Malvolti, Prosecco	\$45.00
Veuve Clicquot, Champagne	\$99.00

****Please note taxes and gratuity are not included in the prices and will be added to the invoice***

If you would like a special wine for your wedding day, we are happy to accommodate your requests.

Information

Room Rental

There is a room rental charge of \$800.00 for the banquet room and \$1500.00 for the entire venue (subject to change). For a wedding taking place on Friday and Saturday evenings, there is a minimum charge of \$3000.00 for food and beverage. The minimum charge does not include the room rental charge or a cash bar.

Trial Dinners

A trial dinner is included with booking your wedding at Kingswood Wedding & Event Centre. We recommend you book your trial dinner 8 - 10 weeks prior to your wedding date. The trial dinner is complimentary for the bride and groom. If you would like to invite other guests to join, there will be a charge for the additional meals.

Deposits

To confirm your special day, Kingswood will require a \$1000 non-refundable deposit. This deposit will be reflected on your final invoice. 50% of the estimated amount of the event is required 30 days prior to the event and 95% of the estimated amount of the event is due 5 business days prior to the event. The completed invoice will be sent after the event and the final payment will be due 14 days after the event.

Pricing/Guaranteed Numbers

All food prices are exclusive of GST, PST and 15% gratuity charge. Guaranteed numbers for the event are due 5 business days prior to the wedding.

Audio Visual Equipment

The banquet room is equipped with a podium, microphone, LCD projector and speaker system. All items are included with the banquet room rental. Client is required to provide their own laptop and requires Windows to be compatible with the LCD projector.

Décor/Set up

The banquet room will be available to you the day of your event by 9am however may be available to you the day before. The Special Events Director will be able to let you know that 2 weeks prior to your wedding. Items may be left after the wedding with prior arrangements made.

The use of tacks, screws, nails or any items that will or could mark or damage the walls is prohibited from use. If you would like to hang items or put items on the walls, please check with the Special Events Director for suggestions.

Photography

You will be able to take photos on the golf course as well as around the clubhouse on your special day. We will organize in advance with you where you would like to take photos. It is recommended to have your photographer come to the course to become familiar with the area and the most picturesque locations.

Dietary Restrictions/Special Requests

Our Chef is happy to assist with all dietary restrictions and special request menu items. It is highly recommended to let the Special Events Director know in advance so that our staff is prepared. However, we are happy to accommodate last minute requests that may arise throughout the event.