

# Kingswood

GOLF & COUNTRY CLUB

## *Reception Dinner & Drink Packages*

### *Appetizers*

All prices above are based per dozen

#### ***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

## 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

## 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**

## *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

## 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 salad options, 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  
Fettuccine 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 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, 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, 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 Grigio	\$41.00

### **Red**

Dancing Flame, 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.***