



## *Reception Dinner & Drink Packages*

### *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.

#### ***8 oz Prime Rib - \$49.00***

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

#### ***Roast Beef - \$38.00***

Seasoned and roasted to perfection, served with gravy and horseradish

#### ***8 oz Sirloin Steak - \$37.00***

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

#### ***BBQ Chicken - \$32.00***

8oz Chicken Breast marinated in our signature BBQ sauce

#### ***Garlic & Herb Chicken - \$32.00***

8 oz Chicken Breast grilled in garlic & herb sauce

#### ***Stuffed Pork Loin - \$33.00***

Apple & Bacon stuffed Pork Loin

#### ***Vegetarian Lasagna - \$30.00***

Homemade tomato based filled with your favourite vegetables

#### ***Vegetarian Stir Fry - \$30.00***

Choice of noodles or rice along with a variety of vegetables

#### ***Maple Glazed Salmon - \$36.00***

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

***Coffee & Tea Station - \$150.00 \*\* requirement with all dinner service \*\****

## *Dinner Buffet Options*

*Starting at \$35.00*

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.

(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

***Coffee & Tea Station - \$150.00 \*\* requirement with all dinner service \*\****

## Kids Meals

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

**Chicken Fingers & French Fries - \$17**

**Penne Noodles with Choice of Marinara Sauce or Alfredo Sauce & Garlic Toast - \$17**

**Mini Cheeseburger & French Fries - \$17**

## Late Night Snacks & Appetizers

**Pork Sliders - \$18.00 per dozen**

Smoked pulled pork finished in our homemade BBQ sauce on mini buns with pickle and honey mustard.

**BBQ Chicken Skewers - \$18.00 per dozen**

Chicken breast on a bamboo skewer brushed with our house made maple BBQ sauce.

**Kingshires - \$18.00 per dozen**

Our signature appetizer! Homemade Yorkshire pudding stuffed with our smoked brisket and topped with creamy horseradish and dijon.

**Shrimp Cocktail - \$18.00 per half a pound**

Tiger prawns poached in lemon and white wine broth served with cocktail sauce.

**Stuffed Mushroom Caps - \$16.00 per dozen**

Button mushrooms filled with a seafood cream cheese and baked until golden brown.

**Candied Bacon - \$16.00 per dozen**

Sliced thick, we caramelize it in house with a special mix of spices and brown sugar.

**Bruschetta - \$14.00 per dozen**

Fresh diced tomatoes with garlic, basil and asiago cheese on a toasted baguette drizzled with a balsamic reduction.

**Vegetable Spring Rolls - \$12.00 per dozen**

Seasoned vegetables in a crispy wonton wrapper served with a sweet chili sauce for dipping.

**Greek Pita Canapes - \$12.00 per dozen**

Crisp pita chips topped with a roasted red pepper hummus, fresh chopped veggies, olives and shredded asiago cheese.

***Manitoba Social - \$5.75 per person***

Assorted smoked deli meats and cheeses with rye bread, pickles and condiments.

***Fresh Vegetable Platter - \$4.50 per person***

Fresh vegetables with a garlic dip or pepper hummus.

***Cheese Platter - \$4.75 per person***

Smoked cheddar, gouda and brie with crackers & grapes.

***Fruit Platter - \$4.75 per person***

Served with a yogurt dip

***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.***

\*\* No outside food or drink is permitted as Kingswood holds the on site Health & Food Safety Certificate as well as the Liquor License with the exception of the Wedding Cake \*\*

## 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.

The confirmed number of guests will determine the number of bartenders required at the event (one bartender per 100 guests).

**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

### **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 \$20.00 per bartender per hour (minimum of three hours) will be applicable. One bartender per 100 guests is required.

**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

## *Wine by the Bottle*

We are happy to bring in any wine of your choice as long as it is available by the Manitoba Liquor Commission.

**Corkage Fee - \$6.00/bottle**

**Cost Of Wine - 15% surcharge on our cost**