

*Weddings*

AT KINGBRIDGE





At Kingbridge, we believe that place matters, and it's here that every detail is crafted to build deeper connections. Our setting isn't just a backdrop for your wedding, it's an integral part of your love story, creating an environment where relationships can flourish and cherished memories are made.

Experience how your wedding day can be nothing short of extraordinary at Kingbridge, where every detail is designed to create unforgettable moments.





## THE KINGBRIDGE CENTRE

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Bring your loved ones together for a multi-day celebration on our stunning 113-acre property.

Our destination wedding package ensures an unforgettable experience surrounded by nature. With a variety of high-quality indoor and outdoor spaces for ceremonies and receptions, you can craft the wedding of your dreams.

The Kingbridge Centre offers a resort like atmosphere, only 30 minutes north of Toronto's Metropolitan core and 20 minutes from the Pearson Airport.



## THE GUESTROOMS

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Our 124 guest rooms offer stunning views of serene ponds or lush forests. Each spacious 357 square foot room is equipped with either a king-sized bed or two double beds, providing a restful and comfortable sleeping environment.

*\$300 - Bed & Breakfast for 2*

*\$360 - Bed & Breakfast for 3*

*\$420 - Bed & Breakfast for 4*

*\* Prices are subject to 13% HST*



## GET READY WITH US

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Begin your special day in comfort and style. Enjoy a private space to prepare, complete with all the essentials to help you relax and focus on the moments ahead.

Whether you're sharing laughs with your bridal party or taking a quiet moment to yourself, our team ensures you have everything you need for a seamless start to your celebration. From light refreshments to a stress-free environment, we'll help you feel your best as you step into your wedding day.



## CEREMONY SPACES

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### THE POND PATIO

Imagine a wedding ceremony on a charming patio overlooking a serene pond, with the fountain serving as a stunning backdrop for your special day. This ideal outdoor location is perfect for those seeking the gentle sounds of nature.

### THE CONNECTIONS LAWN

Our Connections Lawn, sits atop a hill, providing an ideal green space for outdoor ceremonies. Surrounded by nature, this simple yet beautiful spot is perfect for creating a relaxed and intimate atmosphere for your special day.

### THE GARDEN ROOMS

Our Garden Rooms covering 1,553 square feet, feature floor-to-ceiling windows that overlook the green lawn, filling the space with natural light. These rooms offer an inviting atmosphere, perfect for gatherings that connect with the beauty of the outdoors.

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#### CEREMONY FEE

\$3,000

- Rehearsal space for 30 minutes
- Tables with linens for the signing table and DJ
- Access to power for the DJ and musicians
- Set up and tear down



## RECEPTION SPACES \$8,000

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### THE GRANDROOM

The Grandroom features expansive floor-to-ceiling windows that provide views of the serene pond. Spanning 3,300 square feet, this elegant room offers a bright and spacious setting perfect for creating unforgettable memories.

### THE AUDITORIUM

The Auditorium accommodates 150 guests offering 2,363 square feet of unique modern event space with high ceilings.

### THE CONNECTIONS LAWN

The Connections lawn offers an ideal green space perfect for creating a relaxed and intimate atmosphere for your special day.





## THE WEDDING PACKAGE

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Weddings at Kingbridge offer an exceptional experience, beginning with the personalized attention of a dedicated events planner.

To help make your wedding planning simple and efficient, Kingbridge offers a package to meet your needs.

Our elegant setup features round tables and chairs draped in white floor-length linens and napkins, accompanied by fine china, polished flatware, and crystal stemware, and each table is beautifully appointed to include table numbers.

We provide a complimentary shuttle service from the parking lot to the main hotel lobby, ensuring a seamless and enjoyable experience.

### *Includes the following:*

- Menu tasting for up to four guests
- One guestroom for the bride & groom
- Hand-passed canapés (six pieces per person)
- Plated three-course meal (two pre-selected entrees)
- Six-hour premium bar
- Sparking wine toast
- House wine service throughout dinner (one red & one white per table)
- Wedding cake cutting and serving
- Late night savoury or sweet table (three pieces per person)
- Coffee & tea service
- Servers (one server per sixteen guests)

### *Package Pricing*

*\$380 per person*

- ♥ A minimum spend of \$42,000 is required.
- ♥ Minimum spend can be reached with food & beverage enhancements only.
- ♥ Reception spaces can accommodate a maximum of 150 guests.



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THE WEDDING PACKAGE  
MENU SELECTIONS

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# RECEPTION MENU CHOICES

## CANAPÉS

*Choice of two per selection*

### GARDEN

**SPICED BROCCOLI & CHEDDAR TEMPURA** Lemon Tofu Aioli (VG)

**VEGETABLE SPRING ROLL** Sweet Chili Thai Sauce (VG)

**VEGETABLE SAMOSA** Mint, Coriander Coulis (VG)

**GOCHUJANG-GLAZED CRISPY TOFU** Toasted Sesame Seeds, Scallion (VG) (GF)

**TRIPLE CRÈME BRIE CHEESE** Fruit Preserve, Almond, Radish (V) (GF)

**CHILE CON QUESO MAC & CHEESE** Pickled Jalapeño, Crema (V)

**ROASTED BEET TARTARE** Goat Cheese, Crisp (V)

**CUCUMBER CUP** Tomatoes, Olive, Feta (V) (GF)

### LAKE & OCEAN

**SHRIMP DUMPLING** Yuzu Mayo, Sesame Seeds (GF)

**SMOKED SALMON** Crème Fraîche, cucumber chip (GF)

**FOGO ISLAND COD TACO** Lime, Pickled Slaw, tajin aioli, Cilantro

**SALMON TARTARE** Pickled Ginger, Lemon, Wasabi Mayo, Taro (GF)

**SHRIMP ROLL** Brioche, Horseradish Cream, Lettuce, Radish

**TUNA TARTARE** Avocado, Ponzu, Rice Paper (GF)

**CRISPY SHRIMP** Sweet Tamarind Sauce, Cilantro

**STICKY POACHED SWEET PRAWNS** Rice Pearls, Tonkatsu Sauce (GF)

### FARM

**BRAISED LAMB TACO** Queso Fresco, Salsa Macha, flour tortilla

**BEEF SKEWER** Grilled Strip Loin, Chimichurri Aioli (GF)

**CRISPY BUTTERMILK CHICKEN SLIDER** House Pickle, Lettuce, Classic Mayo

**CHICKEN & LEEK DUMPLING** Ponzu, Cilantro, Sesame Seeds

**AJÍ AMARILLO BEEF TARTARE** Cilantro, Garlic Crisp

**DUCK CONFIT** Ginger Scallion Sauce, Rice Chip (GF)

**KB BEEF SLIDER** Pickle, Cheese, House Black Garlic Aioli

# DINNER MENU CHOICES



## FIRST COURSE

*Choice of soup or salad*

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### SOUP COURSE

*(choice of one)*

#### TOMATO & CHEESE SOUP

Focaccia Grilled Cheese Crouton, Basil Cream

#### MUSHROOM POTATO SOUP

Pickled Mushrooms, Potato Hay, Truffle Foam

#### CURRIED SOUP

Red Lentil, Tofu Cream, Lemon, Green Sauce, Chickpeas, Watercress

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### SALAD COURSE

*(choice of one)*

#### GARDEN SALAD

Green & Red Lettuce Blend, Heirloom Carrots, Radish, Beets, White Balsamic Dressing

#### GREEK SALAD

Compressed Cucumber, Greenhouse Tomato, Olive Dust, Feta Cheese, Pickled Onion, Dill, Red Pepper Dressing

#### CAESAR SALAD

Gem Lettuce, Parmigiano, Crispy Capers, Prosciutto, Herb Croutons, Caesar Vinaigrette

#### AUTUMN SALAD

Brussel Sprouts, Heritage Leaves, Goat Cheese, Candied Walnuts, Apple Crisps, Cranberry, Chive, Balsamic Glaze

#### CHOP CHOP SALAD

Cabbage Blend, Shaved Root Vegetables, Kale, Crispy Lentils, Creamy Tofu Dressing, Seeds

#### BEET SALAD

Whipped Mozzarella Roasted Beets, Beet Puree, Pickled Beets, Pistachio, Living Watercress



## SECOND COURSE

*(Choice of two entrees)*

### OCEAN AND LAKE

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#### SPRING HILL FARM TROUT

White Bean Ragu, Pickled Celery, Potatoes, Artichoke, Green Olive Emulsion

#### ASIAN TUNA NICOISE

Grilled Tuna, Cabbage, Bok Choy, Edamame Radishes, Soy-Cured Egg, Chili Green Beans Miso Dressing, Crispy Rice

#### CHINOOK SALMON

Smoked Cauliflower Purée, Apple Fennel Slaw, Grilled Greens, Maple Mustard Seeds

#### MISO BAKED COD

Fogo Island Cod, Bok Choy, Edamame Beans, Corn, Coconut Creamed Rice, Asian Slaw

#### FOGO ISLAND COD

Smoked Spätzle, Cherry Tomatoes, Parmigiano, Sea Asparagus, Tomato Powder

### GARDEN

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#### SWEET CORN RISOTTO

Ontario Corn, Saffron, Caramelized Onion, Crispy Onions, Pickled Chillies

#### MUSHROOM & SUNCHOKE RISOTTO

Sunchoke Purée, Pickled Beech Mushroom, Sautéed Mushrooms, Carrot Chips, Fresh Mushrooms

#### STUFFED SPAGHETTI SQUASH

Eggplant, Vegan Cheese Sauce, Broccoli, Stewed Tomatoes, Potato Crumble

### FARM

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#### CHICKEN SUPREME

Harissa Carrot Purée, Pickled Turnips, Potato, Crispy Chickpeas, Date Emulsion, Tourné Sauce

#### TANDOORI CORNISH HEN

Half Chicken Roasted Chicken, Bomb Bay Potatoes, Chat Cabbage & Onion Slaw, Basil Gastrique

#### BRAISED SHORT RIB

Creamy Pumpkin Purée, Kabocha Squash, Port Jus, Pickled Celeriac

#### KALBI BEEF SHORT RIB

Korean Style Braised Beef, Mustard Greens, Pickled Carrot Slaw, Living Mizuna

#### CURRIED LAMB RACK

Israeli Couscous Fruit & Nut Couscous, Fennel, Mint Chutney

#### BRAISED LAMB SHANK

Moroccan Stewed Chickpeas, Pickled Turnips, Tomatoes, Chilis, Curried Jus

#### BEEF STRIP LOIN

Sunchoke Purée, Roasted Beets, Pickled Squash, Garlic Greens, Truffle Emulsion



## **THIRD COURSE**

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### **DESSERT**

*(Choice of one)*

#### **CRÈME BRÛLÉE**

Creamy Custard, Burnt Sugar, fruit

#### **APPLE CRUMBLE**

Apple Tart, Oat Crumble, Ice Cream, Caramel Sauce

#### **THE CANADIAN BUTTER TART**

Raisin, Candied Walnuts, Vanilla Ice Cream

#### **PUMPKIN CHEESECAKE**

Local Pumpkin, Pumpkin Seeds, White Chocolate



## LATE NIGHT SWEET & SAVOURY

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### DESSERT STATION

#### CONFECTIONARY DELIGHTS

Selection of Assorted Chefs Inspired Seasonal Desserts

#### FRESH CUT FRUITS

#### COFFEE & TEAS

### SLIDER STATION & FRIES

*(3 Sliders Per Person)*

#### FRIED CHICKEN

House Pickle, Lettuce, Classic Mayo

#### BEEF & CHEESE

Pickles, Lettuce, Tomato, Cheddar

#### BEER BATTERED FISH

Coleslaw, Tartar Sauce, Pickle

#### FALAFEL

Hummus, Avocado, Pickled Onion

#### POTATO FRIES

Chili Aioli, Ketchup

## FOOD & BEVERAGE ENHANCEMENTS

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Enhance your wedding experience with our curated food and beverage add-ons, designed to delight your guests and elevate your special day.

Whether you're looking to include signature cocktails, indulgent late-night snacks, or a gourmet dessert station, our add-ons will ensure an unforgettable culinary journey for you and your guests.

Artisan Lunch Sandwich	\$50 per person
Rehearsal Dinner (three course prefix menu)	\$100 per person
Additional Bar Hours	\$20 per person / per hour
Italian Prosecco	\$15 per glass



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UPGRADE YOUR  
WEDDING EXPERIENCE



## A LA CARTE

### FOR THE TABLE

*Serves up to eight guests per platter*

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#### MARINATED OLIVES | 30

Olive medley, Lemon, Fresh Herbs, Pickled Vegetables

#### CHARCUTERIE | 60

Ontario Cured Meats, Sustainable vegetables, In House Pickles, Olive Bread

#### CHEESE PLATES | 60

Local Cheeses, Seasonal Chutney & Compote, Nuts, Artisan Breads

### PASTA COURSE

*Price per person*

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#### GNOCCHI | V | 30

Truffle Cream Sauce, Forest Mushroom Mix, Parsley

#### PENNE A LA POMODORO | V | 30

Italpasta Penne, Mutti Tomato Sauce, Blistered Cherry Tomatoes

#### PASTA ARRABBIATA | 30

Italpasta Artisan Rigatoni, Mutti Tomato Sauce Pickled Chili's, Basil, Grana Padano

*\* Gluten free option available for additional \$3 per person*



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## A LA CARTE - ENTRÉE

### OCEAN AND LAKE

#### SPRING HILL FARM TROUT | 47

White Bean Ragu, Pickled Celery, Potatoes, Artichoke, Green Olive Emulsion

#### ASIAN TUNA NICOISE | 47

Grilled Tuna, Cabbage, Bok Choy, Edamame Radishes, Soy-Cured Egg, Chili Green Beans Miso Dressing, Crispy Rice

#### MEDITERRANEAN SEAFOOD RISOTTO | 47

Spanish Rice, Mussels, Shrimp, Chorizo, Edamame, Fennel, Chili, Saffron

#### CHINOOK SALMON | 54

Smoked Cauliflower Puree, Apple Fennel Slaw, Grilled Greens, Maple Mustard Seeds

#### MISO BAKED COD | 54

Fogo Island Cod, Bok Choy, Edamame Beans, Corn, Coconut Creamed Rice, Asian Slaw

#### FOGO ISLAND COD | 54

Smoked Spätzle, Cherry Tomatoes, Parmigiano, Sea Asparagus, Tomato Powder

#### BRANZINO | 62

Broccolini, Pine Nuts, Pecorino, Jerusalem Artichoke Purée

### GARDEN

#### SWEET CORN RISOTTO | 50

Ontario Corn, Saffron, Caramelized Onion, Crispy Onions, Pickled Chilies

#### MUSHROOM & SUNCHOKE RISOTTO | 50

Sunchoke Purée, Pickled Beech Mushroom, Sautéed Mushrooms, Carrot Chips, Fresh Mushrooms

#### STUFFED SPAGHETTI SQUASH | 50

Eggplant, Vegan Cheese Sauce, Broccoli, Stewed Tomatoes, Potato Crumble

#### GRAIN BUDDHA BOWL | 50

Quinoa, Cucumber, Cherry Tomatoes, Edamame, Pomegranate, Pickled Cauliflower, Green Hummus, Falafel, Parsley

#### MOROCCAN SPICED EGGPLANT | 50

Stewed Chickpeas, Pickled Turnips, Tomatoes, Chilis, Mojo Verde, Tofu Garlic Sauce

### FARM

#### CHICKEN SUPREME | 55

Harissa Carrot Puree, Pickled Turnips, Potato, Crispy Chickpeas, Date Emulsion, Tourn Sauce

#### TANDOORI CORNISH HEN | 55

Half Chicken Roasted Chicken, Bomb Bay Potatoes, Chat Cabbage & Onion Slaw, Basil Gastrique

#### CHICKEN BALLONTINE | 55

King Oyster, Forest Mushrooms, Cippolini Onion, Truffle Gnocchi, Mushroom Wine Sauce

#### KING KOLE DUCK | 65

Duck Breast, Braised Purple Cabbage, Golden Beet Purée, Sour Cherry Jus

#### BRASIED SHORT RIB | 55

Creamy Pumpkin Purée, Kabocha Squash, Port Jus, Pickled Celeriac

#### KALBI BEEF SHORT RIB | 55

Korean Style Braised Beef, Mustard Greens, Pickled Carrot Slaw, Living Mizuna

#### CURRIED LAMB RACK | 65

Israeli Couscous Fruit & Nut Couscous, Fennel, Mint Chutney

#### BRASIED LAMB SHANK | 65

Moroccan Stewed Chickpeas, Pickled Turnips, Tomatoes, Chilis, Curried Jus

#### BEEF STRIP LOIN | 65

Sunchoke Purée, Roasted Beets, Pickled Squash, Garlic Greens, Truffle Emulsion

#### ALBERTA BEEF TENDERLOIN | 70

Truffle Whipped Potatoes, Carrots, Mustard Greens, Truffle Emulsion

#### BEEF TENDERLOIN | 70

Paprika Spice Potato Sarladaise, Black Garlic Jus



## A LA CARTE

### SWEET & SAVOURY

(\$80.00 per item | per dozen)

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### LATE NIGHT SAVOURY

Truffle Popcorn (GF)

Mini Grilled Cheese Spiced Ketchup (V)

Steamed Bao Braised Beef, Hoisin BBQ Sauce,  
Pickled Carrot & Cilantro Slaw

Beef Slider Aged Cheddar, Thousand Island  
Dressing, Lettuce, Pickle, Iceberg Lettuce

Pulled Pork Sandwich Green Apple & Jicama  
Slaw, Buttermilk Biscuit

Classic Poutine Yukon Gold Fries, Squeaky  
Cheese Curds, Home-Style Gravy

Fogo Island Cod Taco Avocado Lime Crema,  
Napa Cabbage & Jalapeño Slaw

Korean Fried Chicken Slider Chili Maple Sauce,  
Black Garlic Aioli, Pickled Turnip,  
Artisanal Slider Bun

### LATE NIGHT SWEETS

Rolled Crêpe Suzette Salted Caramel Mousse,  
White Chocolate

Toasted Nutella Brioche Banana Crackle, Sea  
Salt

Mini Cheese Cake Strawberry Powder



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## VENUE ENHANCEMENTS

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Enhance your special day with our exclusive wedding add-ons. From custom décor elements to additional services, our tailored options allow you to create a celebration that perfectly reflects your style and vision.

Whether you're looking to add extra touches of luxury or unique personalization, our team is here to assist in curating the perfect enhancements for your unforgettable wedding experience.

Bridal Suite	\$1500
Groom's Party Room	\$1500
Movie Theatre	\$500
Dedicated Coat Concierge	\$500
Lawn Games	\$500
Fire Pyramid	\$250
Bonfire	\$500
Upgraded Tables & Chairs	<i>(needs-based pricing)</i>
Audio Visual Requirements	<i>(needs-based pricing)</i>
Helicopter Service	<i>(needs-based pricing)</i>



Let the beauty and charm of our venue be the foundation upon which your lifelong journey together begins.



CONNECT WITH US

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