



FIRESIDE LOUNGE PACKAGES

Experience the Fireside Lounge, an exclusive space for executive-level conversations and meaningful connection. This elegant setting offers a refined environment that supports meaningful conversations for up to 10 guests.

TEAM BONDING | \$130 per person (maximum 4 people)

SIP AND SAVOUR WINE EXPERIENCE

- \$250 room rental
- Sampling of 6 varieties of wine
- Dinner not included

(Prices are subject to applicable taxes.)

EVENING BY THE FIRE | (For pricing details, contact our sales team)

- Private reception (up to 10 people)
- Intimate dinner for 4 people
- After dinner nightcap and decadent desserts (up to 10 people)

(Prices are subject to applicable taxes.)



FIRESIDE LOUNGE PACKAGES

Experience the Fireside Lounge, an exclusive space for executive level conversations, meaningful connections, and profound connections. This elegant setting offers a refined environment that supports meaningful conversations for up to 10 guests.

VIP MEETINGS | \$265 per person (maximum 8 people)

- DMP Components: 1 TV unit on stand, 1 flipchart, pens, pads
- Miniature custom break station
- Complimentary Perrier water
- Buffet lunch in Connections dining room

TEAM BONDING | \$130 per person (maximum 4 people)

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DINE FROM THE LAND

AN IMMERSIVE GARDEN-TO-TABLE EXPERIENCE AT KINGBRIDGE

Welcome to an immersive dining journey that invites you to reconnect with the land and awaken your senses.

The experience begins with a guided exploration of the permaculture garden alongside Chef Jason. Here, you'll harvest fresh ingredients that will be featured in your evening meal. Using a refractometer, you'll also have the opportunity to measure the sweetness and nutrient density of plants, demonstrating how soil health, plant vitality, and flavor are deeply interconnected.

Next, enjoy a curated mixology session led by Gianmarco Zentena, our Assistant Food and Beverage Director. Discover how herbs, botanicals, vegetables, and Kingbridge's own wildflower honey can transform traditional spirits into refreshing, signature cocktails.

The evening concludes with a chef-crafted, garden-to-table dining experience, where each dish is intentionally designed to demonstrate how nutrition supports vitality, enhances well-being, and promotes optimal performance.




Kingbridge Centre

SEASONAL ACTIVITY

June to October

Group Size: 8 - 15 people

Duration: 3 hours

TAKEAWAY GIFT

- Kingbridge Honey
- Chef Recipes
- Performance Optimization Routines for Mind-Body Vitality





**CULINARY
EXPERIENCE**

CHEF GUIDED PASTA WORKSHOP

Elevate your culinary skills with our chef-guided pasta workshop! Join us for an unforgettable experience where you'll refine your cooking abilities and savour the delicious results. Classes include a family-style dinner featuring your handmade pasta and salad. Dessert is served, completing a truly satisfying culinary experience.

GNOCCHI

Discover the art of creating light, pillowy gnocchi from scratch using traditional potato and alternative ingredients. Our chefs will guide you through crafting two delectable sauces: a vibrant arugula, walnut, and lemon pesto, and a rich classic tomato sauce. Afterward, savour the fruits of your labour as we serve the gnocchi, each paired perfectly with its unique sauce to showcase their distinct flavors.

First, we'll prepare a fresh kitchen salad and a zesty balsamic vinaigrette to complement the gnocchi. For dessert, indulge in a decadent baked brie, adding a touch of sweetness to complete your meal.

PASTA

Learn to craft two types of pasta: the delicate fettuccini and the indulgent duck ravioli. Our chefs will guide you through preparing a velvety pesto cream sauce for the fettuccini and a classic tomato sauce for the ravioli, elevating the flavors of each dish.

As a starter, we'll create a fresh kitchen salad with a tangy balsamic vinaigrette to enjoy with your pasta. For dessert, savour a ricotta cheesecake with seasonal fruit compote, the perfect complement to your pasta experience.



CULINARY EXPERIENCE

CEVICHE, SALSA & COCKTAILS

A HANDS-ON CULINARY & MIXOLOGY WORKSHOP

Elevate your event with an interactive chef-led cooking experience combined with a craft cocktail masterclass. Perfect for corporate team-building, private gatherings, or groups looking for an engaging food & beverage experience. Features a curated menu of fresh ceviches, bold Mexican salsas, and gourmet seafood tacos, designed to ignite the senses and inspire connection.

THE MENU

Start with our house-made tortilla chips paired with guacamole and roasted tomatillo salsa. Then enjoy a trio of ceviches: Baja-style shrimp marinated in lime with tomatoes, onions, cilantro, and avocado; Peruvian-inspired sea bass in a bright leche de tigre with aji Amarillo and crispy cancha corn; and a Tropical Ahi tuna ceviche with mango, coconut milk, lime, and serrano peppers.

Elevate your tasting with a salsa flight featuring smoky chipotle, bright salsa verde cruda, and a sweet-heat pineapple-habanero blend.

At the taco station, indulge in fresh veggie tacos with beans, corn, avocado crema, and pickled red onions, and delight in cold shrimp tostada tacos layered with citrus-marinated shrimp, cucumber, jicama, and chipotle mayo on a crispy shell.

THE DESSERT | CHILI SPICED MEXICAN CHOCOLATE MOUSSE

Indulge in a decadent finale with our chili-spiced Mexican chocolate mousse – a rich blend of dark chocolate infused with cinnamon and a hint of chili, finished with whipped cream and crunchy cacao nibs.

GROUP SIZE: 10 - 20 people

TIME FRAME: 2 hours - 2.5 hours

(All prices are subject to 13% HST)

SET-UP FEE: \$500.00

EVENT COST: \$125 surcharge per person | \$190 a la carte

ADD ON: \$20 each individual aprons



CULINARY EXPERIENCE

A TASTE OF THAILAND

A HANDS-ON CULINARY & COCKTAIL WORKSHOP INSPIRED BY THAI FLAVOURS

Immerse yourself in the vibrant world of Thai cuisine with an emphasis on refreshing cold dishes and handcrafted cocktails. This interactive, chef-led cooking and mixology experience is perfect for corporate team-building, private gatherings, or groups seeking a unique culinary adventure. Enjoy a curated menu of fresh, light, and boldly flavoured Thai creations.

THE MENU

To start, delight in a Green Mango & Papaya Salad (Som Tam) – a vibrant mix of shredded green mango and papaya tossed with lime, Thai chilies, and crushed peanuts in a tangy fish sauce dressing – alongside Thai fresh spring rolls filled with prawns, herbs, and rice noodles, served with sweet chili dipping sauce.

Cold seafood and meat dishes include a zesty spicy Thai ceviche featuring lime-cured fish with lemongrass, kaffir lime, Thai basil, and coconut milk; a crispy rice & octopus salad (Nam Khao Talay) blending grilled octopus with crunchy coconut rice, fresh herbs, and a chili-lime vinaigrette; and a cold Thai lemongrass chicken served with green nam jim and crispy shallots.

For the signature dish, enjoy a traditional Pad Thai – stir-fried noodles with tamarind sauce, tofu, shrimp, bean sprouts, and crushed peanuts.

THE DESSERT | COCONUT PANDAN PANNA COTTA

A silky coconut cream infused with fragrant pandan, topped with toasted coconut flakes and mango pearls for a tropical finish.

GROUP SIZE: 10 - 20 people

TIME FRAME: 2 hours - 2.5 hours

(All prices are subject to 13% HST)

SET-UP FEE: \$500.00

EVENT COST: \$125 surcharge per person / \$190 a la carte

ADD ON: \$20 each individual aprons



ENJOY A FIRESIDE CHAT

DESIGNED TO INSPIRE MEANINGFUL CONNECTIONS

Bring people together in a setting that inspires connection and conversation. Thoughtfully designed with fire pyramids, tiki torches, and bonfires, this experience leaves a memorable impression on every guest.

FIRE PYRAMID

Our signature Fire Pyramid features a unique design that ensures a controlled, safe flame while creating a stunning focal point that leaves a lasting impression on your guests. Ideal for groups of up to 40.

BONFIRE

Elevate your gathering with our Bonfire Experience. A premium package featuring comfortable seating, ambient lighting, and tiki torches. Perfect for both intimate and large groups.

ENJOY OUR FIRESIDE SNACKS

- S'mores
Self-constructed from marshmallows, chocolate and graham crackers
- Fireside Snackers
S'mores, potato chips, nachos with chive dip and salsa and hot chocolate
- Campfire Roast (Bonfire)
All beef hot dogs, fresh buns with ketchup, mustard & relish
- Deluxe Hot Chocolate or Hot Apple Cider (Seasonal)

** Pricing and availability are subject to change.
All prices are subject to 13% HST.*



Our planning team is ready to help you create an unforgettable experience for your attendees. Email us at sales@kingbridgcentre.com



MIXOLOGY EXPERIENCE

INDULGE IN THE ARTISTRY OF REFINED COCKTAIL CREATION

Immerse yourself in an intimate mixology session led by Sommelier & Assistant Food & Beverage Director, Gianmarco Zentena. With expert guidance, you'll explore how the delicate interplay of herbs, botanicals, seasonal elements, and Kingbridge's own wildflower honey can transform timeless spirits into extraordinary, bespoke cocktails.

Each pour is intentional, each flavour note is designed to awaken the senses. This is not simply about mixing drinks, it is discovering the elegance of balance, and the sophistication of flavour.




Kingbridge Centre

ACTIVITY PRICE:

Set-Up Fee: \$250

Event Cost: \$60 per person

Group Size: 8 - 20 people

Duration: 1.5 hours

(All prices are subject to 13% HST)

TAKEAWAY GIFTS:

- Kingbridge Honey
- Drink Recipes
- Mind-Body Integration Guide



EXPLORE THE FASCINATING WORLD OF BEES

AN IMMERSIVE APIARY EXPERIENCE AT KINGBRIDGE

Welcome to an engaging encounter with the fascinating world of honeybees. This interactive activity offers guests a memorable immersion into the life of bees. It is designed to be a fun and enriching experience, filled with storytelling.

The experience begins with a brief introduction from our resident Beemaster, Gino Franceschetti, who shares the story of how the Kingbridge apiary began and its journey to where it is today. From there, you'll get a close-up look at the bees through an observation hive.

Gino will then dive into the inner workings of the hive, highlighting the distinct roles of the queen, worker bees, and drone bees, and how these extraordinary insects collaborate to build and sustain their intricate home.

HONEY TASTING EXPERIENCE

To conclude the activity, immerse your senses in a guided tasting of unique local honeys as you explore their distinct colour, texture, and flavour profiles.




Kingbridge Centre



ACTIVITY PRICE: \$750

Group Size: Up to 15 people

Duration: 1-2 hours

(\$50 additional fee per person)

(Price is subject to 13% HST)

TAKEAWAY GIFT

Participants receive a jar of Kingbridge Honey - 100% raw, and sourced directly from our Pollinator Village.



THE POWER OF PLAY

‘Most people think that the opposite of play is work (especially in the corporate world) but the opposite is boredom or even depression.’ - Stewart Brown

In the business world, play is often viewed with distaste. It’s considered childish and frivolous, something that’s inappropriate for adults unless they’re one of those quirky artists, and certainly out of place in the office. Yet experts like Bruce Nussbaum, author of *Creative Intelligence* and former assistant managing editor for *Business Week*, argue that true innovation, creativity and collaboration cannot occur without play. As he puts it, “serious play is a 21st century creative competence.”

When we are “just playing”, we allow ourselves to reduce our inhibitions and take the creative risks that are vital for innovation. The communal nature of play exposes us to different perspectives and fosters empathy for our teammates, and the presence of play in the workplace signals the desire to make the environment a more joyful and human place in which to collaborate and be creative.

BRAIN TEASER GAMES



- Sty-Me Brain
- Empathy Toy
- Magnetic Marble Brain Teaser
- Try-Balls Pair Building Puzzle

- Mind Flex
- Chessboard
- X-It Brain Teaser
- Peg Solitaire Elimination Game



SIP AND SAVOUR

A WINE TASTING EXPERIENCE

AN EVENING OF FLAVOUR, CONNECTION AND DISCOVERY

Wind down at the end of the day by bringing your group together for an engaging and memorable journey through the world of wine. Guided by Gianmarco Zentena, this curated experience explores the origin, history, and craftsmanship behind each varietal – revealing how the humble grape transforms into the refined flavour that have captivated wine enthusiasts for centuries.

Blending sophistication with approachability, Sip & Savour offers an ideal setting to deepen your team's appreciation for wine while fostering a meaningful connection and conversation. As you explore each pour, you'll discover the unique stories and subtleties that make every wine an experience to be shared.

Conclude the evening with an interactive wine trivia challenge, lively finale where guests can test their knowledge of grape varieties, vintages, and iconic wine regions. It's the perfect way to round off the experience, leaving your group inspired, connected, and enriched by the artistry of winemaking.

