



— CHÂTEAU —
Le Parc
—

SOCIAL EVENT PACKAGE

Revised - 20/02/2024

VENUE RENTAL RATES:

HALL B / MAIN LOBBY	\$4500 plus HST	280 seat capacity
VINEYARD / HALL A	\$3500 plus HST	240 seat capacity
VINEYARD ONLY	\$1800 plus HST	100 seat capacity
VINEYARD WITH PATIO	\$2400 plus HST	

4 Courses | \$70.00 pp + 13% HST + 18% service
Two Starters, Entrée, and Dessert

3 Courses | \$60.00 pp + 13% HST + 18% service
One Starter, Entrée, and Dessert

White pin dot table linens included.

Château Le Parc Bread Display on each table with Black Olive Tapenade.



STARTERS

Antipasto Misto \$3.00 extra pp

Freshly Sliced Prosciutto, Fior di Latte with Yellow Tomato and Balsamic Glaze with Grilled Polenta Square and Oyster Mushrooms, Olives, Grilled Artichoke

Mozzarella Di Bufola \$5.00 extra pp

Hot house Tomatoes, Micro Basil, Extra Virgin Olive Oil & Sea Salt

Baby Gem

Baby Romaine with Pancetta Crisps, Focaccia Croutons, Shaved Parmigiano, with Honey Dijon Vinaigrette

Beetroot

Roasted Red and Yellow Beets with Baby Spinach, Crumbled Goat Cheese, Spiced Pecans

Sicilian Salad

Shaved Fennel, Celery, Frisée, Pickled Red Onion, Orange Segments, Crushed Sicilian Green Olives, with Balsamic Vinaigrette

Garden

Medley of baby greens, shaved carrot, cucumbers, cherry tomatoes, balsamic vinaigrette

Wild Mushroom Soup

White Truffle Oil, Chives, and Crème Fraiche

Stracciatella Soup

Homemade Chicken Broth, Parmigiano and Egg, Swiss Chard

Potato Leak Soup

Sautéed Leaks and Yukon Gold Potatoes Purred with Homemade Chicken Broth

Paccheri

Napoletana in a fresh Tomato & Basil sauce

Orecchiette

with Rapini Tips, Italian Sausage, Roasted Garlic and Olive Oil

Gnocchi

in a Tomato Cream Sauce with Crisp Pancetta

Ravioli

Ricotta & Spinach with Sautéed Zucchini, Cherry tomato, in a Pesto Cream sauce

Rigatoni

Bolognese

Risotto

with Wild Mushrooms and Asparagus

Risotto

with Baby Shrimp, Zucchini and Fresh Lemon Zest

ENTRÉE *choice of one of the following*

All Entrées served with seasonal vegetables

Chicken Supreme

Stuffed with Roasted Red Pepper and Smoked Mozzarella

Veal Scalopini

in a White Wine, Lemon, and Caper Sauce

Organic Irish Salmon

pan seared with lemon sauce

Grilled Portobello Cap

with Tofu, Quinoa & Roasted Vegetables * **vegetarian**

ENTRÉE UPGRADES

add \$18.00 pp extra

BEEF

6oz Beef Tenderloin | 8oz NY Striploin | 8oz Braised Beef Short Rib

VEAL

10oz French Cut Veal Chop

LAMB

3 Grilled Australian Chops

DESSERTS *choice of one of the following*

Tartufo

Ice cream served with a Wafer Cookie

Caramel Cluster

Served with Caramel Sauce and Chocolate Shavings

Lemon Delizia

Served with Fresh Berries & Raspberry Coulis

Sticky Toffee Pudding

with French Vanilla ice cream and warm toffee sauce

Fresh Fruit Platter

Per Table

BEVERAGES *included in menu price*

Soft drinks, Juice, Canadian Coffee, Tea, Natural and Sparkling Water



COCKTAIL HOUR ADD ONS

ANTIPASTO BAR

\$2500 serves 80-100 ppl

Prosciutto and Melon, Assorted Italian Deli Meats
Assorted Italian Cheeses Assorted Olives, Grilled
Eggplant, Zucchini and Red Onion, Marinated
Artichoke Hearts, Giardiniera, Assorted Cold
Vegetable Salads, Tuscan Bean Salad Pasta Salad,
Country Potato Salad, Rice Salad, Roasted Red
Peppers in Olive Oil Marinade, Caprese, Marinated
Mushrooms, Frutta Di Mare, Fresh Focaccia.

CHARCUTERIE PLATTER

\$95 per platter serves 8-10 ppl

Prosciutto, Soppressata Calabrese, Salami
Casalingo, Parmigiano Reggiano, Piave, Mini Bufola
Bocconcini, Olives

FRIED CALAMARI PLATTER

\$75 per platter serves 8-10 ppl

Flowered and Fried Until Golden Brown served with
Lemon Aioli

PASSED HORS D'OEUVRES

\$2.50 per piece | by the dozen

Sweet Potato Fries served in a cone with Truffle Aioli

Chicken Shawarma on Toasted Pita Bite with Tahini Sauce

Vegetable Samosas

Polenta Frites with Truffle Herb Mayo

Spring Roll with Hoisin Mango Ketchup

Arancini with Marinara Sauce

Goat Cheese Sachets with Strawberry Chili Marmalade

Watermelon with Feta & Fresh Mint on a Spoon

Wild Mushroom Tart

\$3.50 per piece | by the dozen

Mini Chicken Drumettes with Siracha and Blue Cheese Sauce

Seared Ahi Tuna on Wonton Crisp with Wasabi Dip

Lamb Speducci

Shrimp Shooters with House made Cocktail Sauce

Calamari in Cones with garlic Aioli

MAIN ENTRÉE ADD ONS

SEAFOOD

2 Black Tiger Prawns *\$14.50 pp*

Slow Roasted in Lemon Basil Pesto

6 oz. Lobster Tail *\$21.50 pp*

with Garlic Lemon Butter

CHILDREN'S MENU **\$48.00**

Children 8 Years Old & Under

Pasta with Tomato Sauce

Breaded Chicken with French Fries

Dessert

Sweet Cart \$800 per
serves 35-50 pp, served tableside
Sweet Shots, Assorted Pastries, Mini
Donuts, Fresh Cut Fruit Cups

Savory Cart \$800 per
serves 35-50 pp served tableside
Sliders, French Fries, Pizza

Sweet table \$1800
serves 100 pp
Mini Pastries, Macaroons, Mini
doughnuts, Sweet Shots, Fresh fruit

LANDMARK FEE \$300
tables, plates, cutlery, clean up provided
Outside food, sweet or savoury tables
**cake cutting N/C*



BAR

ALCOHOL ON CONSUMPTION

Mixed Cocktail, Glass of House Wine, Domestic beer **\$9.00**

Premium Cocktail, Liqueur, Imported beer **\$11.00**

Bottle of House Wine **\$45.00**

Cappuccino / Latte **\$4.00**

Bartender **\$250.00**

If consumption exceeds \$1500 fee is waived

OPEN BAR PREMIUM *1 Bartender per 75 guests included*

\$42 pp (6 hours) | \$10 pp each additional hour

LIQUEUR

Rye Crown Royal

Gin Bombay

Grappa Poli

Rum Bacardi

Scotch Johnnie Walker
Black Label

Cognac VS

Vodka Grey Goose

Campari, Red Vermouth, White Vermouth, Aperol, Irish Cream, Jägermeister, Grand Marnier, Montenegro Amaro, Amaretto, Avena, Triple Sec, Malibu Rum, Banana Liqueur, Peach Schnapps, Grappa, Kahlua, Sambuca, Southern Comfort, Tequila, Frangelico, Soho Lychee, Sour Apple.

BEER

Domestic and Imported Beer

WINE

House Premium Red & White Wine

ADDITIONAL:

Spumante Toast **\$3 pp**

Prosecco Toast **\$7 pp**

Signature Cocktail **\$12 pp**

HEATERS

Overhead Radiant Heaters (COURTYARD ONLY) **\$795**

Stand-up Propane Heaters **\$180**

INCLUDED SERVICES

Access to Venue for Décor set up at 10:00 am

Access to Hospitality Suite

Complimentary Cake Cutting

AUDIO/VISUAL:

BB BLANC Entertainment is the exclusive in-house provider of audio-visual equipment at Château Le Parc. No outside sound systems, lighting or AV equipment is permitted inside Château Le Parc.

BB BLANC will quote separately and specifically for all AV and performance requirements.

For pricing and information please call: 905-264-5999 or www.bbblanc.com



PAYMENT STRUCTURE

Venue Rental Fee payable upon booking (nonrefundable)

Final Balance Due 10 Days Prior to Event

Payments by E-transfer, Certified Cheque, Cash

Credit cards not accepted

LUXE LINEN PACKAGE *\$5 pp*

1 Round Tinsel (White, Stone, Pewter) Linen / 10 guests

1.25 White Cotton Napkin / guest

1 Tinsel Linen Buffet (White, Stone, Pewter) Linen / 50 guests + \$15 for each additional required



CHARGER PLATES *\$3.70 each*

Silver or Gold

