



— CHÂTEAU —  
*Le Parc*  
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## **MENU PACKAGES • 2024**

Revised - 16/06/2022



# CANNES

## COCKTAIL HOUR

Circulating Signature Cocktails.

**Assorted Hot and Cold Hors D'oeuvres:** 5 pieces per person.  
*(Choice of four varieties)*

*Château Le Parc Bread Display on Each Table with Black Olive Tapenade.*

## FIRST COURSE *(CHOICE OF ONE)*

Prosciutto, Fior di Latte with Yellow Tomato and Balsamic Glaze, Grilled Truffled Polenta Square, Oyster Mushroom Melange, Artichoke, Grissini.

Organic Arugula, Frisée, Radicchio, Shaved Watermelon Radish, Almond Slices, Maple Mustard Vinaigrette Garnished with Shaved Parmigiano.

## SECOND COURSE

Casarecce with Panchetta, Portobellini, Sweet Peas in a Rosé Sauce.  
*(Served with freshly grated Parmigiano Reggiano and house made hot pepper oil.)*

## ENTRÉE

6oz AAA Filet Mignon with a Port Demi Glaze

Roasted Garlic Rapini, Red & Yellow Peppers & Smashed Nu Red Potatoes.

## DESSERT

Molten Lava Cake with French Vanilla Ice Cream and Berries.

## CAFÉ LE PARC

Espresso, Cappuccino, Latte, and a selection of Teas.

## PREMIUM BAR PACKAGE

### INCLUDES LUXE LINEN PACKAGE

25% Off January/ February/ March

15% Off Midweek Bookings (Monday-Thursday)

10% Off Friday & Sunday Bookings.

**\$173**

per person  
+ 13% HST

*Prices subject to change without notice.*



# BORDEAUX

## COCKTAIL HOUR

Circulating Signature Cocktails.

## ANTIPASTO COCKTAIL BAR

Prosciutto, Assorted Italian Cured 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.

## DELUXE *(Add \$24 per person)*

Parmigiano Reggiano Wheel, Chilled Shrimp with Cocktail Sauce and Lemon, Stone Crab Legs, Smoked Salmon with Sliced Red Onions and Capers, Baby Boiled Lobster, Hot Steamed Mussels à la Marinara, Fried Calamari.

*Château Le Parc Bread Display on Each Table with Black Olive Tapenade.*

## FIRST COURSE

Paccheri Napoletana with Plum Tomato Sauce Topped with Basil & Yellow Cherry Tomatoes.

*(Served with freshly grated Parmigiano Reggiano and house made hot pepper oil.)*

## ENTRÉE

8oz Braised Beef Short Rib, Creamy Parmesan polenta, French beans and Grilled corn niblets.

Family Style Mixed Green Salad on Each Guest Table.

## DESSERT

Sticky Toffee Pudding.

## CAFÉ LE PARC

Espresso, Cappuccino, Latte, and a Selection of Teas.

## PREMIUM BAR PACKAGE

### INCLUDES LUXE LINEN PACKAGE

25% Off January/ February/ March

15% Off Midweek Bookings (Monday-Thursday)

10% Off Friday & Sunday Bookings.

**\$186**

per person  
+ 13% HST

*Prices subject to change without notice.*



# VERSAILLES

## COCKTAIL HOUR

Circulating Signature Cocktails.

## SEAFOOD RAW BAR

Tiger shrimp, Snow Crab Legs, Black & White Sesame Seared Tuna, Seafood Salad, Crab Claws, Freshly Shucked Oysters Served with Spicy Cocktail Sauce, Shallot Vinaigrette, Fresh Lemons, Displayed on Crushed Ice.

## CHARCUTERIE STATION

Hand Carved Prosciutto Di Parma, Soppressata Calabrese, Coppa, Salami Casalingo, Parmigiano Reggiano, Piave, Crotonese, Rosemary Chèvre, Mini Bufola Bocconcini, Olives, Pickled Vegetables, Whole Grain Mustard & Assorted Focaccia Bread.

*Château Le Parc Bread Display on Each Table with Black Olive Tapenade.*

## FIRST COURSE

Organic Arugula, Frisée, Radicchio, Shaved Watermelon Radish, Almond Slices, Maple Mustard Vinaigrette Garnished with Shaved Parmigiano.

## SECOND COURSE

Ricotta Ravioli à Zucchini, Cherry Tomatoes, Pesto Cream.

*(Served with freshly grated Parmigiano Reggiano and house made hot pepper oil.)*

## ENTRÉE

10oz Char Broiled Veal Chop with Green Peppercorn Demi Glaze Served with Broccolini, Top Carrots & Crispy Fried Polenta.

## DESSERT

Château Le Parc's Signature Tiramisu. Topped with Fresh Chocolate Shavings.

## CAFÉ LE PARC

Espresso, Cappuccino, Latte, and a Selection of Teas.

## PREMIUM BAR PACKAGE

### INCLUDES LUXE LINEN PACKAGE

25% Off January/ February/ March

15% Off Midweek Bookings (Monday-Thursday)

10% Off Friday & Sunday Bookings.

**\$202**

per person  
+ 13% HST

*Prices subject to change without notice.*



## A LA CARTE HORS D'OEUVRES *(\$3.00 per piece. 75 piece minimum)*

### **Seared Ahi Tuna**

on Wonton Crisp with Wasabi Dip

### **Chicken Shawarma**

on Toasted Pita Bite with Tahini Sauce

### **Polenta Frites** with Truffle Herb Mayo

### **Spring Roll** with Hoisin Mango Ketchup

### **Shrimp Shooters**

with Housemade Cocktail Sauce

### **Bocconcini** & Tomato Skewers

### **Goat Cheese Sachets**

with Strawberry Chili Marmalade

### **Wild Mushroom** Tart

### **Crispy Gyoza** Pot Sticker

### **Sweet Potato Fries**

served in a cone with Truffle Aioli

### **Vegetable** Samosas;

### **Mini Chicken Drumettes**

with Sriracha and Blue Cheese Sauce

### **Lamb** Spiedini

### **Arancini** with Marinara Sauce

### **Fried Calamari** in a cone with Tzatziki Sauce

### **Bacon Wrapped** Scallops

### **Watermelon** with Feta & Fresh Mint on a Spoon

## RECEPTION STATIONS

### **LAMB CHOPS** *(\$13 per person)*

12 Hour Marinated Chops Grilled Live on Charcoal grill (weather permitting)  
served with Tzatziki & Mint Jam (2 per person).

### **SPIEDINI** *(\$6.50 per person)*

Choice of Lamb, Chicken Grilled live, served with Homemade Horseradish (2 per person).

### **SUSHI AND SASHIMI** *(\$13 per person)*

Traditionally-Dressed Sushi Chef Hand Rolling Assorted Pieces *(\$350 for Sushi Chef).*

### **SAGANAKI** *(\$7 per person)*

Kefalotiri Cheese Flambéed with Ouzo served with Pita Bread.

### **MOZZARELLA BAR** *(\$10 per person)*

Freshly sliced Fior di latte, Mozzarella di Bufola and Ricotta with Oven Roasted Roma tomatoes and grilled Calabrese Bread.

### **POLENTA STATION** *(\$6 per person)*

Creamy polenta with Bolognese sauce, Mushroom Melange, Sautéed Banana Peppers, Baked Beans.

### **CRAB CAKES** *(\$9 per person)*

Louisiana Style Crab Cakes with Spicy Aioli.



## SALAD SELECTIONS

**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** 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

## ENTRÉE SELECTIONS

**10oz Veal Chop** with Broccolini, Top Carrots and Crispy Polenta.

**8oz Baseball Cut New York Striploin,** Cauliflower Roasted in Basil Pesto, Potato Gratin and Braised Cipollini onions.

**6oz AAA Filet Mignon, Potato Gratin,** Wilted Spinach & Caramelized Top Carrots.

## PASTA SELECTIONS

**Paccheri Napoletana** with Plum Tomato Sauce Topped with Yellow & Red Cherry Tomatoes and Basil.

**Casarecce** with Panchetta, Portobellini, Sweet Peas in a Rosé Sauce.

**Gnocchi** with Gorgonzola Cream Sauce Garnished with Oyster Mushroom Melange.

**Orrechette** with Rapini Tips, Italian Sausage, Red Chili, Roasted Garlic and Olive Oil.

**Ricotta Ravioli** with Zucchini, Cherry Tomatoes and Pesto Cream.

**Mushroom Ravioli** with Balsamic Cream Sauce.

**Pumpkin Ravioli** with Brown Butter, Sage, Pine Nuts Topped with Grated Montasio.

**Carnaroli Risotto** with Baby Spinach Garnished with Ricotta Salata & Mild Red Chillies.

**Carnaroli Risotto** with Exotic Mushrooms and Asparagus Spears.

**Carnaroli Risotto** with Baby Shrimp and Yellow Zucchini Finished with Meyer Lemon.

**Mezzi Rigatoni,** cherry tomatoes, garlic, fresh basil topped with Stracciatella cheese

**Cavatelli,** white wine, sausage, sage and black truffle

*Duo Pasta and Risotto additional \$7 per person.  
Additional pasta selections available by request.*

**Braised Beef Short Rib,** Soft Polenta, French Beans & Grilled Corn Niblets.

**5oz Château Briand and 5oz Chicken Supreme,** smashed New-Red Potatoes, Roasted Garlic Sautéed Rapini and Sweet Red Peppers.

**Double Bone Rack of Lamb & 4oz Chicken Supreme.**



## SEAFOOD SELECTIONS *(Add \$14.50 per person)*

**European Sea Bass Filet**  
with Sundried Tomato Tapenade.

**6oz Salmon Filet**  
with a dill lemon cream sauce.

**2 Black Tiger Prawns**  
Slowly Roasted in Lemon and Basil Pesto.

**Shrimp and Scallop Skewer**  
with a Panko Citrus Crust.

## PREMIUM SEAFOOD *(Add \$21.50 per person)*

**4oz Cajun Spiced Ahi Tuna** Seared Medium Rare.

**U10 Baked Scallops** *(2 Piece Per Person)*.

**4oz Black Cod** with Miso Glaze.

**6oz Lobster Tail** with Garlic Lemon Butter.

## DESSERT SELECTIONS

**Chocolate, Bacio, Raspberry Tartufo**  
served with Marinated Berries.

**Selection** of Sorbets.

**Lemon Delizia** Served with Fresh Berries  
and Raspberry Coulis.

**Chocolate Caramel Cluster** with Mint  
Whipped Cream.

**Raspberry or Vanilla Blossom.**

**Molten Lava Cake** with Vanilla Ice cream.

**Individual New York Style Cheesecake.**

**Individual Tiramisu.**

**Sticky Toffee Pudding** with Vanilla Ice  
Cream.

**Espresso Crème Brûlée** with  
fresh berries and mint.

*Trio desserts additional \$5 per person.*



## DESSERT STATIONS

### **CHÂTEAU LE PARC SIGNATURE SWEET TABLE** (\$17.50 per person)

Seasonal Fruit, served in Individual Bowls with Chantilly Cream, Assorted Mini Bombe, Mini Doughnuts, Chocolate Bark, French Macarons & an Assortment of Sweet Shots.

### **TRADITIONAL SWEET TABLE** (\$12 per person)

Cakes, Tortes, French Pastries, Seasonal Fresh Fruit.

### **SEASONAL AND TROPICAL FRESH FRUIT** (\$6.50 per person)

Seasonal and tropical Fresh fruit Individually served in martini glasses

### **SWEET SHOTS** (\$4 per piece)

Mini Acrylic cups filled with Mousses, Trifles, Cakes, Meringues.

### **CREAM PUFF STATION** (\$5 per person)

Freshly piped with Lemon Cream, Strawberry Cream, and served with Fresh Strawberries and Icing Sugar.

### **APPLE CRUMBLE** (\$5 per person)

Flambéed Apples with Cinnamon and Brown Sugar Topped with Granola, Sliced Almonds & Vanilla Ice Cream.

### **CANNOLI STATION** (\$3.50 per person)

Traditional Sicilian Cannoli filled with Ricotta Crema, Chocolate and Vanilla.

### **GELATO BAR** (\$7 per person. Minimum 150 guests)

3 Flavours of Italian Ice Cream with Mini Cones.

*\* Any outside food will be subject to a landmark fee.*





## LATE NIGHT SAVORY STATIONS

### **POUTINE** (*\$5 per person*)

New York Style Fries with Cheese Curds and Gravy.

### **SLIDERS** (*\$4.50 per piece*)

Mini Beef or Chicken burgers with Buns and Assorted Condiments.

### **WOOD OVEN PIZZA** (*\$8.50 per person*)

Margherita Pizza Made Live from Our Wood Burning Pizza Oven .

*Outdoor oven weather permitted.*

### **PORCHETTA** (*\$900 large: 250-300 pp. \$800 medium: 200-250 pp. \$700 small: 150-200 pp*)

Whole Roasted Pork with sautéed Hot Banana Peppers and Fresh Buns.

### **FISH TACOS** (*\$6 per person*)

Lightly Breaded Fish Filets with Homemade Pico di Gallo, Lime Crema, & Guacamole.

### **MONTREAL SMOKED MEAT** (*\$6 per person*)

Thinly sliced Smoked Meat with three different Mustards, Coleslaw, Pickles and Marble Rye Bread.

### **SEAFOOD BUFFET** (*\$21 per person*)

Mussels and Clams, Snow Crab Legs, Half Baby Lobster, Hot Spicy Shrimp, Assorted Seafood Cakes, Fried Calamari.

## LATE NIGHT FOOD

*As Guests Are Leaving (\$4.50 Each)*

BLT on a Bagel.

Peameal + Egg on an English Muffin.

Gourmet Cookie.

*\* Any outside food will be subject to a landmark fee.*



## PREMIUM BAR

**Rye:** Crown Royal

**Rum:** Bacardi

**Vodka:** Grey Goose

**Gin:** Bombay

**Scotch:** Johnnie Walker Black Label

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

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## SOFT DRINKS

Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Club Soda.

Orange Juice, Cranberry Juice, Pineapple Juice, Ice Tea.

Mineral water and spring water.

## SPUMANTE

All Weddings receive a complementary Spumante Toast Prior to Dinner.

## BEER

Canadian, Budweiser, Blue, Coors Light, Heineken, Corona.

## HOUSE RED & WHITE WINES

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## RENTALS

**Black Plexi Bar** \$600 (space permitting).

**Charger Plate** \$3.70 each.

*Gold, Silver and White.*

## LUXE LINEN PACKAGE

1 Round Tinsel Linen/10 guests.

1.25 White Cotton Napkin/guest.

1 Tinsel Buffet Linen/50 guests + \$15 for each additional required. Tinsel Linen Colours available in White, Stone, Pewter, Black.



## AUVIO VISUAL SERVICES

**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](http://www.bbblanc.com).

## DEPOSIT STRUCTURE

- \$6,000, per room
- An additional 50% 6 months prior to the event date.
- Payment Methods- Cash, Check, Money Order.
- Final payment, 5 days prior to the event.
- Credit Card (MasterCard & Visa)- 2% Administration Fee.
- Credit card payments only for final payment

## COURTYARD CEREMONY (\$1800 + HST)

- Setup on the Patio or in the hall.
- 250 Outdoor Château Le Parc Chairs.

*Courtyard ceremony rental only applicable with Salle B rental.*

## CEREMONY HALL A ROOM FLIP (\$1800 + HST)

- Set up and tear down.
- 1 Dividing Drape line.
- White Louie Chairs.
- 8x12 Risers.