



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.