



CANNIES

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.