



# 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.*