



— CHÂTEAU —
Le Parc
—

SOCIAL EVENT PACKAGE

Revised - 23/09/2022

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	
ALFREDO ROOM	\$250 plus HST	14 seat capacity

\$70.00 pp 13% HST, 18% service 4 courses, (Two Starters, Entrée, Dessert)

\$60.00 pp 13% HST, 18% service 3 courses, (One Starter, Entrée, Dessert)



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*

Chicken Supreme

Stuffed with Roasted Red Pepper and Smoked Mozzarella

Veal Scallopini

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

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

VEAL

10oz French Cut Veal Chop

LAMB

3 Grilled Australian Chops

**All Entrées served with seasonal vegetables*

BEVERAGES *included in menu price*

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



COCKTAIL HOUR ADD ONS

ANTIPASTO BAR \$2500 serves 80-100ppl

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 Slow Roasted in Lemon Basil Pesto \$14.50 pp

6 oz. Lobster Tail with Garlic Lemon Butter \$21.50 pp

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

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

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

LANDMARK FEE \$300 (tables, plates, cutlery, clean up provided)
Outside food: homemade cookies, sweet or savoury tables (cake cutting N/C)

CHILDREN'S MENU \$48.00

Children 8 Years Old & Under

Pasta with Tomato Sauce

Breaded Chicken with French Fries

Dessert



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 \$42 pp (6 hours)

\$10 pp each additional hour

Rye - Crown Royal

Rum - Bacardi

Vodka - Grey Goose

Gin - Bombay

Scotch - Johnnie Walker Black Label

Grappa- Poli

Cognac- VS

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

Domestic and Imported Beer

House Premium Red & White Wine

Additional:

Spumante Toast \$3 pp

Prosecco Toast \$7 pp

Signature Cocktail \$12 pp

Included: 1 Bartender per 75 guests

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

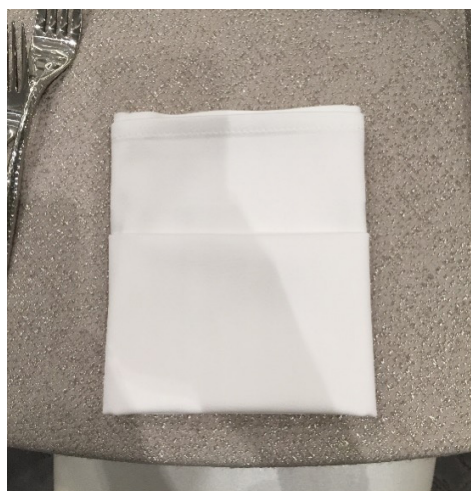
(Credit cards not accepted)

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

