



— CHÂTEAU —
Le Parc

MENU PACKAGES • 2025

Revised - 18/05/2023



CANNINES

COCKTAIL HOUR

Circulating Signature Cocktails.

ASSORTED HOT AND COLD

HORS D'OEUVRES *(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

10oz Veal Chop with Broccolini, Top Carrots, Crisp Roasted Potatoes with Fresh Rosemary.

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. Long weekends do not apply.

\$183

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 and Yellow Cherry Tomatoes.
Served with freshly grated Parmigiano Reggiano and house made hot pepper oil.

ENTRÉE

8oz Braised Beef Short Rib, Creamy Polenta, French Beans, Grilled Corn and Red Pepper
Family Style Mixed Green Salad on Each Guest Table.

DESSERT

Sticky Toffee Pudding with Vanilla Ice Cream and 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. Long weekends do not apply.

\$197
per person
+ 13% HST

Prices subject to change without notice.



VERSAILLES

COCKTAIL HOUR

Circulating Signature Cocktails.

SEAFOOD RAW BAR

Chilled shrimp cocktail, 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, 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

6oz AAA Filet Mignon, Potato Gratin, Asparagus Spears, Caramelized Top Carrots.

DESSERT

Château Le Parc's Signature Tiramisu Topped with Dark 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. Long weekends do not apply.

\$214

per person
+ 13% HST

Prices subject to change without notice.



A LA CARTE HORS D'OEUVRES | \$3.50 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 and 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 and Fresh Mint on a Spoon

RECEPTION STATIONS

LAMB CHOPS | \$16 per person

12 Hour Marinated Chops served with Tzatziki & Mint Jam (2 per person).

SPIEDINI | \$8.50 per person

Choice of Lamb or Chicken Grilled live (2 per person).

SUSHI AND SASHIMI | \$18 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 Bufala 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.



**Menu packages are only suggestions.
Dinner items can be customized with the selections listed below:**

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.

PASTA SELECTIONS

Duo Pasta and Risotto additional \$7 per person.

Paccheri Napoletana with Plum Tomato Sauce Topped with Yellow and 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 and 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 with Cherry Tomatoes, Garlic, Fresh Basil Topped with Stracciatella Cheese.

Cavatelli with White Wine, Sausage, Sage and Black Truffle.

Additional pasta selections available by request.



ENTRÉE SELECTIONS

Pre-selected entrée available with a choice of 1 beef, 1 fish, 1 chicken, no additional charge.

10oz Veal Chop with Broccolini, Top Carrots, Crisp Roasted Potatoes with Fresh Rosemary.

8oz Baseball Cut New York Striploin, Tri Colored Cauliflower Florets, Potato Gratin and Caramelized Onions.

6oz AAA Filet Mignon, Potato Gratin, Asparagus Spears, Caramelized Top Carrots.

Braised Beef Short Rib, Creamy Polenta, French Beans, Grilled Corn and Red Pepper.

Double Bone Rack of Lamb & 4oz Chicken Supreme Charred Brussel Sprouts, Smashed New Red Potatoes, Sweet Red Peppers.

Vegetable Purse Vegan Phyllo Puff Pastry Filled with a Vegetable Ratatouille.

Eggplant Parmigiana Breaded Eggplant Sliced Layered with Tomato Sauce, Mozzarella and Parmigiano Cheese.

Falafel Vegan Chickpea Patties Served with Tahini on a Bed of Basmati Rice.

DESSERT SELECTIONS

Trio desserts additional \$5 per person

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.

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.



UPGRADE ITEMS

SEAFOOD SELECTIONS

Add \$17.50 per person

European Sea Bass Filet with Sundried Tomato, and Black Olive Caponata.

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 \$26.50 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 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 and 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 and 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.*

Landmark Fee for outside food of \$400, including to but not limited to sweet tables, fast food, gelato bar, Château Le Parc will provide table, cutlery, dishes, and clean up.



LATE NIGHT SAVORY STATIONS

All stations must be at least 80% of guest count.

POUTINE | \$5 per person

New York Style Fries with Cheese Curds and Gravy. | *Passed or Station.*

SLIDERS | \$4.50 per person

Mini Beef or Chicken burgers with Buns and Assorted Condiments. | *Passed or Station.*

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 Fillets with Homemade Pico di Gallo, Lime Crema, and Guacamole.

Passed or Station

LAMB SPIDUCCI | \$3.50 each

Grilled Live on our Barbeque (*weather permitted*).

MONTREAL SMOKED MEAT | \$9 per person

Thinly Sliced Smoked Meat with 3 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, and Fried Calamari.

LATE LATE NIGHT FOOD

BLT on a Bagel. | \$6.50 each

Peameal + Egg on an English Muffin. | \$6.50 each

Gourmet Cookie | \$4 each

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

Landmark Fee for outside food of \$400 , including to but not limited to sweet tables, fast food, gelato bar, Château Le Parc will provide table, cutlery, dishes, and clean up.



PREMIUM BAR

Rye: Crown Royal

Rum: Bacardi

Vodka: Grey Goose, Titos

Gin: Bombay

Scotch: Johnnie Walker Black Label

Tequila: Cazadores

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

BEER

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

WINES

House Red and White Wines.

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.

Additional Bar Set up | \$600

can be set inside room or outside (*space permitting*).

SPUMANTE

All weddings receive a complimentary Spumante Toast prior to dinner.



RENTALS

Additional Bar Set up | \$600
can be set inside room or outside
(space permitting).

White Bars (5ft) | \$250 each piece

White Bar back | \$350
upon availability

Charger Plate | \$3.70 each.
Gold, Silver and White.

Draping Inquire about pricing.

LUXE LINEN PACKAGE

1 Round Tinsel Linen/10 guests.

1.25 White or Black Pindot Napkin/guest.

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

FLORALS AND DÉCOR

Wild Theory Floral is the in-house floral and décor partner. To inquire about pricing, contact hello@wildtheoryfloral.com. All meeting will be held onsite at Château Le Parc. This exciting collaboration provides a personalized one-of-a-kind experience with uniquely designed decor pieces exclusively for Château Le Parc. Featuring:

- **Onsite** design studio
- **In-house** consultation
- **Seamless integration** within the venue



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.

PAYMENT STRUCTURE

- \$6,000 per room.
- An additional 50% 6 months prior to the event date.
- Payment Methods: Cash, Certified Check, or 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 (\$2100 + 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 Drapery line.
- White Louie Chairs.
- 8x12 Riser.