



— CHÂTEAU —
Le Parc
—

MENU PACKAGES 2027



CANNES

COCKTAIL HOUR

One Passed Signature Cocktail.

ASSORTED HOT AND COLD HORS D'OEUVRES

Choice of four varieties

Warm bread 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.

\$194

per person
+ 13% HST

Prices subject to change without notice.



BORDEAUX

COCKTAIL HOUR

One Passed Signature Cocktail.

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.

Warm bread 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.

\$209
per person
+ 13% HST

Prices subject to change without notice.



VERSAILLES

COCKTAIL HOUR

One Passed Signature Cocktail.

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.

Warm bread 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.

\$227
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*

RECEPTION STATIONS

Prices per person

LAMB CHOPS | 16
12 Hour Marinated Chops served with Tzatziki & Mint Jam (2 per person).

SPIEDINI | 8.50
Choice of Lamb or Chicken Grilled live (2 per person).

SUSHI AND SASHIMI | 18
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
Freshly sliced Fior di latte, Mozzarella di Bufola and Ricotta with Oven Roasted Roma tomatoes and grilled Calabrese Bread.

POLENTA STATION | 6
Creamy polenta with Bolognese sauce, Mushroom Melange, Sautéed Banana Peppers, Baked Beans.

CRAB CAKES | \$9
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.*

ORGANIC ARUGULA FRISÉE, *Radicchio, Shaved Watermelon Radish, Almond*

GARDEN *Medley of Baby Greens, Shaved Carrot, Cucumbers, Cherry Tomatoes, Balsamic Vinaigrette.*

SICILIAN *Shaved Fennel, Celery, Frisée, Pickled Red Onion, Orange Segments, Crushed Sicilian Green Olives, with 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.*

6oz AAA FILET MIGNON *with Potato Gratin, Asparagus Spears, Caramelized Top Carrots.*

VEGETABLE PURSE *Vegan Phyllo Puff Pastry Filled with a Vegetable Ratatouille.*

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

6oz SALMON FILET *with a Dill Lemon Cream Sauce.*

8oz BASEBALL CUT NEW YORK STRIPLOIN *with Tri Colored Cauliflower Florets, Potato Gratin and Caramelized Onions.*

BRAISED BEEF SHORT RIB *with Creamy Polenta, French Beans, Grilled Corn and Red Pepper.*

EGGPLANT PARMIGIANA *Breaded Eggplant Sliced Layered with Tomato Sauce, Mozzarella and Parmigiano Cheese.*

8oz HERB CRUSTED CHICKEN SUPREME *Herb crusted chicken with natural pan au jus.*

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.*

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

U10 BAKED SCALLOPS *(2 Piece Per Person).*

4oz BLACK COD *with Miso Glaze.*

6oz LOBSTER TAIL *with Garlic Lemon Butter.*



DESSERT STATIONS

Prices per person unless marked otherwise.

CHÂTEAU LE PARC SIGNATURE SWEET TABLE | 21

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 | 17

Cakes, Tortes, French Pastries, Seasonal Fresh Fruit.

SEASONAL AND TROPICAL FRESH FRUIT | 9

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

Freshly Piped with Lemon Cream, Strawberry Cream, and Served with Fresh Strawberries and Icing Sugar.

APPLE CRUMBLE | 6

Flambéed Apples with Cinnamon and Brown Sugar Topped with Granola, Sliced Almonds and Vanilla Ice Cream.

CANNOLI STATION | 4.50 PER PIECE

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 PIECE

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

WOOD OVEN PIZZA | \$8.50

Margherita Pizza Made Live from Our Wood Burning Pizza Oven.

Outdoor oven weather permitted.

PORCHETTA

\$1200 LARGE: 250-300 PP.

\$900 MEDIUM: 200-250 PP.

\$800 SMALL: 150-200 PP

Whole Roasted Pork with Sautéed Hot Banana Peppers and Fresh Buns.

FISH TACOS | \$6 PER PIECE

Lightly Breaded Fish Fillets with Homemade Pico di Gallo, Lime Crema, and Guacamole. | Passed or Station

LAMB SPIDUCCI | \$4.50 PER PIECE

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 | \$28 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

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PREMIUM BAR



PREMIUM BAR

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.

RYE *Crown Royal*

GIN *Bombay*

RUM *Bacardi*

SCOTCH *Johnnie Walker Black Label*

VODKA *Grey Goose, Titos*

TEQUILA *Cazadores*

BEER

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

WINES

House Red and White Wines.

SPUMANTE

All weddings receive a complementary Spumante Toast prior to dinner.

ADDITIONAL BAR SET UP | \$600

Can be set inside room or outside (space permitting).

SOFT DRINKS

POP *Coke, Diet Coke, Ginger Ale, Sprite, Tonic Water, Club Soda.*

OTHERS *Orange Juice, Cranberry Juice, Pineapple Juice, Ice Tea.*

WATER *Mineral Water and Spring Water.*



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 Linen/10 guests.

1.25 White or Black 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*



AUDIO 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 a/v equipment is permitted inside Château Le Parc.

BB BLANC will quote separately and specifically for all a/v 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.*
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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 ROOM FLIP (\$1800 + HST)

- *Set up and tear down.*
- *1 Dividing Drape line.*
- *White Louie Chairs.*
- *8x12 Riser.*

