



Bar Mitzvah and Bat Mitzvah Event Package

Sacramento Celebration Features



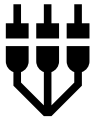
CHÂTEAU ARCHITECTURE

Inspired by the iconic French chateaus of the 16th century, Château Le Jardin features soaring coffered ceilings, handcrafted chandeliers and classical Corinthian style columns



UNPARALLELED SERVICE

From your first meeting to your final bite of dessert, our experienced staff will be with you every step of the way as we curate and execute the Bar/Bat Mitzvah of your dreams!



ADVANCED A/V EQUIPMENT

We provide complimentary Wi-Fi and access to state of the art audio & visual equipment



FLEXIBLE EVENT SPACE

Whether you are hosting an intimate gathering or a large function, Château Le Jardin has the perfect space for your guests



PRIVATE LOBBIES & COURTYARDS

As soon as your guests enter Château Le Jardin, they will be impressed by our soaring 30 foot ceilings in each of our Private Lobbies. In turn each of our event spaces also feature a gorgeous courtyard for your enjoyment



FULLY CUSTOMIZED MENU

You will enjoy our extensive food discovery process as our Executive Chef's culinary palate is truly a worldly experience! We will tailor the menu to meet the needs of your special occasion



Bar / Bat Mitzvah Celebration

From May thru September:

\$45* per Person (Mondays thru Thursdays)

\$65* per Person (Fridays & Sundays)

\$110* per Person (Saturdays)

Room Rental Fee Included w/100 Guests

Venue Set-Up & Staffing

Includes full venue setup for dinner buffet, guest tables and Chairs, all tableware including plates, glassware, cutlery, and linen, plus waitstaff, bartenders and event MaitreD

Deluxe Bar

Red & White Wine, assorted Beers, house brand Vodka, Gin, Whiskey, Scotch & Rum, plus Vermouth, Peach Schnapps, Dubonnet & Liqueurs, and assorted Soft Drinks, Juices, Flat & Sparkling Water, Coffee, Tea & Espresso



CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

8440 Highway 27

Woodbridge, Ontario, L4L 1A5

905.851.2200

1.888.534.3296

inquiry@LeJardin.com

www.lejardin.com



Experience Excellence

All pricing listed does NOT include HST or Gratuities, varies per season, and are subject to changes.

Bar / Bat Mitzvah Celebration

From May thru September:
\$105* per Person

TO FINALIZE ALL MENU DETAILS CONTACT F+B CATERING 416.900.0918

Personal Fresh Baked Focaccia | DF, NF, VT

Appetizer

CHOICE OF ONE:

Arugula Salad | DF, NF, VT

Roasted shiitake mushrooms, sundried tomatoes, "battered" panko, balsamic vinaigrette

Caesar Salad | DF, NF, VT

FB signature vinaigrette, hickory sticks, chopped romaine lettuce

Tomato & Fennel Gazpacho | DF, GF, NF, VT

watermelon, cucumber pearls, radish, green herb oil

Mains

GUEST TO PRESELECT CHOICE OF ONE:

KFC Fried Chicken | DF, NF

scallion soufflé pancake, summer corn succotash, maple syrup

Grilled Red Snapper | DF, GF, NF

blistered tomatoes, fresh parsley, salmoriglio sauce, lemon "butter" poached baby potatoes

Double Cooked Polenta Cake | DF, GF, NF, VT

Saffron tomato chutney, medley of summer vegetables, basil

Dessert

CHOICE OF ONE:

Chocolate Ganache Torte | DF, NF, VT

Dark chocolate, raspberry coulis

Lemon Mousse | DF, NF, VT

Fresh madeline's, wild blueberries, mint

Eton Mess | DF, GF, NF, VT

Macerated strawberries, basil, meringue, vanilla whipped topping



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Bar / Bat Mitzvah Celebration

From May thru September:
\$120* per Person

TO FINALIZE ALL MENU DETAILS CONTACT F+B CATERING 416.900.0918

Personal Fresh Baked Focaccia | DF, NF, VT

Appetizer

CHOICE OF ONE:

Grilled Peach Salad | DF, GF, NF, VT

Mesclun mixed greens, grilled ontario peaches, tomatoes, pickled red onions, basil, mint, wild honey vinaigrette

Charred Citrus Salad | DF, GF, NF, VT

Vanilla parsnip puree, charred grapefruit & orange, arugula, fried shallot, lemon oregano dressing

Cold Smoked Spanish Mackerel | DF, GF, VT

Orange zest, chimichurri pesto, roasted tri color beets, sorrel + pea shoot salad

Mains

GUEST TO PRESELECT CHOICE OF ONE:

Blackened Cajun Roasted Salmon | DF, GF, NF

Grilled pineapple & mango salsa, saffron coconut rice, sautéed chard

Herb Marinated Flatiron Steak | DF, GF, NF

Lemon zest, garlic, argentinean chimichurri, grilled king oyster mushrooms, caramelized yukon gold potatoes

Double Cooked Polenta Cake | DF, GF, NF, VT

Saffron tomato chutney, medley of summer vegetables, basil

Dessert

CHOICE OF ONE:

Sour Cherry Tart | DF, VT

Frangipan (toasted almonds), champagne jelly, honey drizzle

Ontario Peach Cobbler | DF, VT

Sweet "buttery" biscuit, vanilla, pareve ice cream

Passion Fruit Panna Cotta | DF, GF, NF, V

Coconut milk, shredded coconut, strawberry coulis

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Bar / Bat Mitzvah Celebration

From May thru September:
\$153* per Person

TO FINALIZE ALL MENU DETAILS CONTACT F+B CATERING 416.900.0918

Personal Fresh Baked Focaccia | DF, NF, VT

Appetizer

CHOICE OF ONE:

Ontario Heirloom Tomato Salad | DF, GF, NF, VT

Fresh basil, olive oil, cold poached egg, pickled red onion, white balsamic reduction

Tuna Tataki | DF, GF, NF

Guajillo rubbed tuna loin, mango, cucumber, grapefruit, avocado tempura, passion fruit vinaigrette

Compressed Watermelon Salad | DF, GF, VT

Heirloom cherry tomatoes, arugula, crushed pistachio, cucumber, basil lime vinaigrette

Mains

GUEST TO PRESELECT CHOICE OF ONE:

Braised Beef Short Rib | DF, GF, NF

Yukon gold potato puree, honey roasted baby carrots, bordelaise, crispy shallots

Sweet Pea Ravioli | DF, NF, VT

Caramelized leeks, wild mushrooms, crispy sage, lemon brown "butter"

Seared Branzino Filet | DF, GF, NF

Seared polenta cake, cherry tomato chutney, sautéed kale and spinach, preserved lemon

Dessert

CHOICE OF ONE:

Chocolate Éclair | DF, NF, VT

Espresso crème, dark chocolate, white chocolate ganache

Lemon Meringue Tart | DF, NF, VT

Toasted meringue, raspberry coulis, fresh berries

Spiced Poached Pear | DF, GF, NF, VT

Honey & ginger spice, hot chocolate ganache, vanilla pareve ice cream



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