



Sacrament Celebration Event Package

Sacrament 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



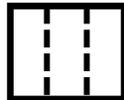
UNPARALLELED SERVICE

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 Sacrament Celebration 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



VANESSA BORRELLA ★★★★★

We had our son's baptism in the Venetian Courtyard outdoors at Château Le Jardin in Woodbridge and it was fantastic food, service and ambience.

Highly recommended for your event. The canopy, white sheer, and chandeliers are gorgeous! Eugene and Jennifer were very professional and helpful for booking and planning the event.



Sacramento Celebration

From May thru September:

\$65* per Person (Saturday & Sunday ending by 3pm)

\$110* per Person (Friday & Sunday)

\$120* per Person (Saturday Evenings)

Soleil Antipasto Bar

A assorted charcuterie board including salami, sopressata, prosciutto, turkey, provolone & cheddar cheeses, sun dried tomatoes & black olives, grilled zucchini & red peppers, bruschetta, marinated mushrooms & eggplant, Jardinière, Caprese salad, and freshly baked artisan gourmet buns & assorted pizzas

First Course

Fettuccine al Pesto & Risotto alla Milanese

Entrée

A succulent Roast Veal and a broiled Jumbo Shrimp in a garlic & butter sauce served with our signature roasted potatoes & seasonal vegetables, accompanied with a California Salad with field greens & radicchio lettuce, dressed in our homemade balsamic honey vinaigrette served family style

Dessert

Dessert a Trois

Homemade trio of a mini New York Cheesecake, Mini Creme Brulee, and scrumptious Belgian chocolate dipped strawberries

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

Experience Excellence

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



CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

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