



Bachelor Party Event Package

Bachelor Party 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 the Bachelor Party 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.



MIKE BENTLEY ★★★★★

It's a great venue with beautiful decor for any event. I attended a bachelor party with 350-400 people and the service and staff were impeccable.



Bachelor Gold Package

From May thru September:

\$65* per Person (Thursdays)

\$75* per Person (Fridays)

\$115* per Person (Saturdays)

Bachelor Antipasto Station

An assortment of marinated mushrooms & eggplant, sun-dried tomatoes & black olives, grilled red peppers & zucchini, a cheese board with a Parmigiano Reggiano display, Caprese salad, beet salad, Scottish smoked salmon topped with Bermuda onions & capers, hot banana peppers stuffed with rice & ground beef, Mussels al Pomodoro, oven roasted Italian Sausage and signature Mediterranean Spreads including Hummus, Baba Ganoush & Olive Tapenade, served with Bruschetta, grilled pita and other freshly baked artisan gourmet buns

Bachelor Buffet Station

Duo Pasta

Penne alla Vodka and Rigatoni alla Panna

Carne

Veal Escalope in a white wine sauce accompanied with our famous roasted potatoes, seasonal vegetables, California Salad and freshly in-house made buns

Live Porchetta Carving Station

Inhouse Oven Roasted (Headless) Porchetta (no head) carved & served with fresh Panini buns, Hot Banana Peppers, Horseradish and sliced Onions

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



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

Bachelor Platinum Package

From May thru September:

\$75* per Person (Thursdays)

\$85* per Person (Fridays)

\$125* per Person (Saturdays)

Bachelor Antipasto Station

An assortment of marinated mushrooms & eggplant, sun-dried tomatoes & black olives, grilled red peppers & zucchini, a cheese board with a Parmigiano Reggiano display, Caprese salad, beet salad, Scottish smoked salmon topped with Bermuda onions & capers, hot banana peppers stuffed with rice & ground beef, Mussels al Pomodoro, oven roasted Italian Sausage and signature Mediterranean spreads including Hummus, Baba Ganoush & Olive Tapenade, served with Bruschetta, grilled pita and other freshly baked artisan gourmet buns

Bachelor Premium Buffet Station

Duo Pasta

Ravioli filled with ricotta alla vodka and Fettuccine al sugo

Pollo

Traditional Chicken Cordon Bleu with ham & Swiss Cheese stuffed in a breast of chicken, served in a white wine and butter sauce, accompanied with our signature roasted potatoes & seasonal vegetables, California Salad, and freshly in-house made buns

Live Prime Rib Carving Station

In-house slow roasted Canadian AAA Prime Rib carved & served with au jus, mustard seed, a creamy horseradish sauce, all on a freshly made gourmet bun

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



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