



Wedding Event Package

Wedding 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 wedding of your dreams



LUXURY HOSPITALITY SUITE

Each Ballroom features a Private Bridal Suite for our Brides & Grooms and their Bridal Parties. Our recently renovated Bridal Suites are fully equipped with a Bathroom & Ensuite, a custom lock combination safe, a seating area, private storage, among other amenities.



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



KIMBERLEY SHEAHAN ★★★★★

The staff, service, food and venue in general were all amazing. We had an amazing night and will continue to have events and recommend Château Le Jardin to family and friends. The staff who worked our event were phenomenal, friendly and very professional. We are so happy we had our wedding at Château Le Jardin!



The Marseilles Package

CLJ Antipasto Station

An assortment of marinated mushrooms & eggplant, sun-dried tomatoes & black olives, grilled red peppers & zucchini, an international charcuterie and artisan 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 grilled pita, Bruschetta, assorted pizzas and other freshly baked artisan gourmet buns

First Course

Penne alla olio with fried eggplant, onions and red peppers

Entrée

Oven roasted chimichurri chicken breast served with our signature roasted potatoes & seasonal vegetables, accompanied with a California Mixed Green Salad with field greens & radicchio lettuce, dressed in our homemade balsamic honey vinaigrette served family style

Dessert

Crème Brûlée

Creamy pudding-like baked custard, with a brittle top of caramelized melted sugar

Complimentary Wedding Cake Cutting



CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

8440 Highway 27

Woodbridge, Ontario, L4L 1A5

905.851.2200

1.888.534.3296

inquiry@LeJardin.com

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Late Night Food Stations

Southern Fried Chicken & Waffles

Tender fried chicken served with mini Belgian Waffles

Fresh Fruit Station

Seasonal fresh fruit display

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.

The Cannes Package

Antipasto Stations

Live Flambéed Shrimp & Pineapple Station

A perfect combination of sweet & savory with grilled shrimp & pineapple flambéed in front of your eyes

Grilled Lambchop over Yukon Gold Mashed Potatoes

Served in a martini glass topped with herbed fresh leeks

Sweet Thai Chicken Satay Station

Sliced chicken breast marinated in spices and sweet soy sauce served with rice and garnished with shredded shallots, sambal and lime juice

First Course

Penne alla Vodka & Risotto di Funghi

Entrée

A Lemon Pepper Halibut and 5oz. Beef Tenderloin served with our signature roasted potatoes & seasonal vegetables, accompanied with a California Mixed Green Salad with field greens & radicchio lettuce, dressed in our homemade balsamic honey vinaigrette served family style

Dessert

Molten Chocolate Lava Cake

Chocolate cake with a molten chocolate center, topped with vanilla ice cream in a chocolate shell

Complimentary Wedding Cake Cutting



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Late Night Food Stations

Pulled Pork Sandwiches & Fries

Slow-braised, shredded pork shoulder with barbeque sauce, served on a toasted brioche bun with creamy slaw, and a side of shoestring fries

Cheesecake Station

An assortment of delectable cheesecakes

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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The Bordeaux Package

CLJ Signature Antipasto and Seafood Bar

An assortment of grilled zucchini & eggplant, roasted peppers, Jardinière, sun-dried olives, Bruschetta, Focaccia, Funghi in Oil, sausage, prosciutto, polenta, trippa, rice salad alla marinara, cream cheese rolled in salmon, Mussels al Pomodoro, steamed calamari, broiled shrimp, whole Pacific Salmon, with Caprese salad and Stracciatella Soup

First Course

Rigatoni with smoked chicken breast and Portobello Mushrooms in a house made cream sauce

Entrée

Premium double cut veal chop (10oz.), accompanied by a jumbo shrimp grilled to perfection in a garlic & butter sauce, served with our signature roasted potatoes & seasonal vegetables

Dessert

Dessert a Trois

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

Complimentary Wedding Cake Cutting



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Late Night Food Stations

100% Ground Chuck Beef Slider Station

Mini 100% Ground Chuck Beef Sliders accompanied with all the traditional toppings including Ketchup, Mustard, Mayonnaise, shredded Cheddar Cheese, sliced Pickles, Onions, Plum Tomatoes and French Fries

Live Flambéed Shrimp & Pineapple Station

A perfect combination of sweet & savory with grilled shrimp & pineapple flambéed in front of your eyes

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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