

# MONNET

## COCKTAIL HOUR

CIRCULATING COCKTAILS (INCLUDES 2 SIGNATURE COCKTAILS)

## ASSORTED HOT & COLD HORS D'OEUVRES (3)

### FIRST COURSE (CHOICE OF 1)

#### LE JARDIN GRILLED ANTIPASTO TOWER

PLATED TOWER OF GRILLED EGGPLANT, ZUCCHINI, PEPPERS AND BOCCONCINI DRIZZLED WITH D.O.P. OLIVE OIL & BALSAMIC GLAZE

#### NAPA VALLEY SALAD

CUCUMBER WRAPPED MIXED GREENS BOUQUET, GARNISHED WITH CANDIED PECANS, GRAPE TOMATOES, CRUMBLLED GOAT CHEESE & DRIZZLED IN A SIGNATURE VINAIGRETTE

### SECOND COURSE

#### CASSARECCE AL SUGO

HOMEMADE FRESH PASTA SERVED IN OUR SIGNATURE HOMEMADE PLUM TOMATO & BASIL SUGO

### ENTRÉE

6oz BEEF MEDALLION IN A RED WINE REDUCTION  
HOUSE ROASTED POTATOES  
IN-SEASON ROASTED VEGETABLES  
CENTRE TABLE CALIFORNIA SALAD

### DELUXE OPEN BAR PACKAGE

(UPGRADE TO LOUIS XIV BAR FOR ADDITIONAL \$15 PER PERSON)

### DESSERT

HOMEMADE INDIVIDUAL TIRAMISU  
COMPLIMENTARY WEDDING CAKE CUTTING  
COFFEE & TEA SERVICE

# \$150

PER PERSON  
+HST

PRICING BASED ON PEAK SEASON SATURDAYS

20% OFF JANUARY | FEBRUARY | MARCH

30% OFF MIDWEEK

15% OFF FRIDAY & SUNDAY

\*PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE

## COCKTAIL HOUR

CIRCULATING COCKTAILS *(INCLUDES 2 SIGNATURE COCKTAILS)*

## LE JARDIN ANTIPASTO BAR

ASSORTED PIZZAS, SALAMI, SOPRESSATA, PROSCIUTTO, DELI CHICKEN, PROVOLONE & CHEDDAR CHEESE, CAPRESE SALAD, SUN-DRIED TOMATOES, BRUSCHETTA, MARINATED MUSHROOMS, SUN-DRIED BLACK OLIVES, GRILLED VEGETABLES OF EGGPLANT, RED PEPPERS & ZUCCHINI, RICE SALAD ALLA MARINARA, ITALIAN SAUSAGE, WHOLE PACIFIC POACHED SALMON AND ASSORTED BAGUETTES & FRESHLY BAKED ARTISAN GOURMET BUNS

## UPGRADE TO SEAFOOD BAR

*(ADDITIONAL \$15 PER PERSON)*

MUSSELS AL POMODORO, STEAMED CALAMARI, BROILED SHRIMP AND SCALLOPS

## FIRST COURSE

### FIOCCHI PASTA PURSE ALLA PANNA

A PASTA PURSE FILLED WITH GRANA PADANO D.O.P., TALEGGIO D.O.P., ROBIOLA & RICOTTA CHEESE IN A RICH CREAM SAUCE

## ENTRÉE

STUFFED CHICKEN SUPREME WITH ASIAGO & SPINACH + 5 SHRIMP SKEWER  
HOUSE ROASTED POTATOES  
IN-SEASON ROASTED VEGETABLES  
CENTRE TABLE CALIFORNIA SALAD

## DELUXE OPEN BAR PACKAGE

*(UPGRADE TO LOUIS XIV BAR FOR ADDITIONAL \$15 PER PERSON)*

## DESSERT

### DESSERT A TROIS

COMPLIMENTARY WEDDING CAKE CUTTING  
COFFEE & TEA SERVICE

# \$160

PER PERSON  
+HST

PRICING BASED ON PEAK SEASON SATURDAYS

20% OFF JANUARY | FEBRUARY | MARCH

30% OFF MIDWEEK

15% OFF FRIDAY & SUNDAY

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# RENOIR

## COCKTAIL HOUR

CIRCULATING COCKTAILS *(INCLUDES 2 SIGNATURE COCKTAILS)*

## LE JARDIN ANTIPASTO BAR

ASSORTED PIZZAS, SALAMI, SOPRESSATA, PROSCIUTTO, DELI CHICKEN, PROVOLONE & CHEDDAR CHEESE, CAPRESE SALAD, SUN-DRIED TOMATOES, BRUSCHETTA, MARINATED MUSHROOMS, SUN-DRIED BLACK OLIVES, GRILLED VEGETABLES OF EGGPLANT, RED PEPPERS & ZUCCHINI, RICE SALAD ALLA MARINARA, ITALIAN SAUSAGE, WHOLE PACIFIC POACHED SALMON AND ASSORTED BAGUETTES & FRESHLY BAKED ARTISAN GOURMET BUNS

## UPGRADE TO SEAFOOD BAR

*(ADDITIONAL \$15 PER PERSON)*

MUSSELS AL POMODORO, STEAMED CALAMARI, BROILED SHRIMP & SCALLOPS

## FIRST COURSE

### RIGATONI ALLA VODKA

RUMMO RIGATONI PASTA TOSSED IN A HOMEMADE ROSÉ SAUCE

## ENTRÉE

8oz ATLANTIC SALMON IN A LEMON CREAM SAUCE  
HOUSE ROASTED POTATOES & IN-SEASON ROASTED VEGETABLES  
CENTRE TABLE CALIFORNIA SALAD

## DELUXE OPEN BAR PACKAGE

*(UPGRADE TO LOUIS XIV BAR FOR ADDITIONAL \$15 PER PERSON)*

## DESSERT

MAPLE BOURBON CRÈME BRÛLÉE  
COMPLIMENTARY WEDDING CAKE CUTTING  
COFFEE & TEA SERVICE

**\$175**

PER PERSON  
+HST

PRICING BASED ON PEAK SEASON SATURDAYS

20% OFF JANUARY | FEBRUARY | MARCH

30% OFF MIDWEEK

15% OFF FRIDAY & SUNDAY

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