



CHÂTEAU LE JARDIN
EST. 1985

MENU PACKAGES
2025

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VENUE INTRODUCTION

SINCE 1985, CHÂTEAU LE JARDIN CONFERENCE CENTRE AND EVENT VENUE IN VAUGHAN HAS PROVIDED VENUE AND FINE CATERING SERVICES FOR ALL TYPES OF EVENTS INCLUDING WEDDINGS, ANNIVERSARIES, HOLIDAY PARTIES, CONFERENCES, SEMINARS AND MEETINGS.

CHÂTEAU LE JARDIN HAS OVER 38,000 SQUARE FEET OF BEAUTIFULLY APPOINTED EVENT SPACE WITH THREE MAIN HALLS DIVISIBLE INTO MULTIPLE SMALLER ROOMS THAT CAN ACCOMMODATE SMALL GROUPS FROM 10 TO AS LARGE AS 2,000. THE VENUE BOASTS LARGE FOYERS WITH AN ABUNDANCE OF NATURAL LIGHT, SOARING 30' CEILINGS, BEAUTIFUL HAND DETAILED MOLDINGS, STATE-OF-THE-ART AUDIO VISUAL EQUIPMENT, DOUBLE SIDED FIREPLACES, WALKOUT COURTYARDS, TALL STAINED GLASS WINDOWS AND COFFERED CEILINGS, ALL FINISHED IN NEUTRAL TONES.

CHÂTEAU LE JARDIN IS STRATEGICALLY LOCATED IN VAUGHAN, JUST NORTH OF THE HIGHWAYS #427 & #7 ALLOWING FOR EASY ACCESS FROM ALL MAJOR HIGHWAYS AND ONLY TEN MINUTES FROM PEARSON INTERNATIONAL AIRPORT. IT IS THE IDEAL VENUE FOR ALL TYPES OF SOCIAL EVENTS, WEDDINGS, CORPORATE FUNCTIONS AND FUNDRAISING EVENTS WITH CLOSE PROXIMITY TO VARIOUS HOTEL ACCOMMODATIONS AND OVER 600 GROUND LEVEL PARKING SPOTS.

AT CHÂTEAU LE JARDIN, WE TREAT OUR CUSTOMERS AS PARTNERS IN THE PLANNING PROCESS. HOWEVER, WHEN THE PARTY BEGINS, WE TAKE CARE OF EVERY DETAIL SO THAT YOU ARE LEFT TO CONCENTRATE ON HAVING AN ENJOYABLE TIME WITH YOUR GUESTS.



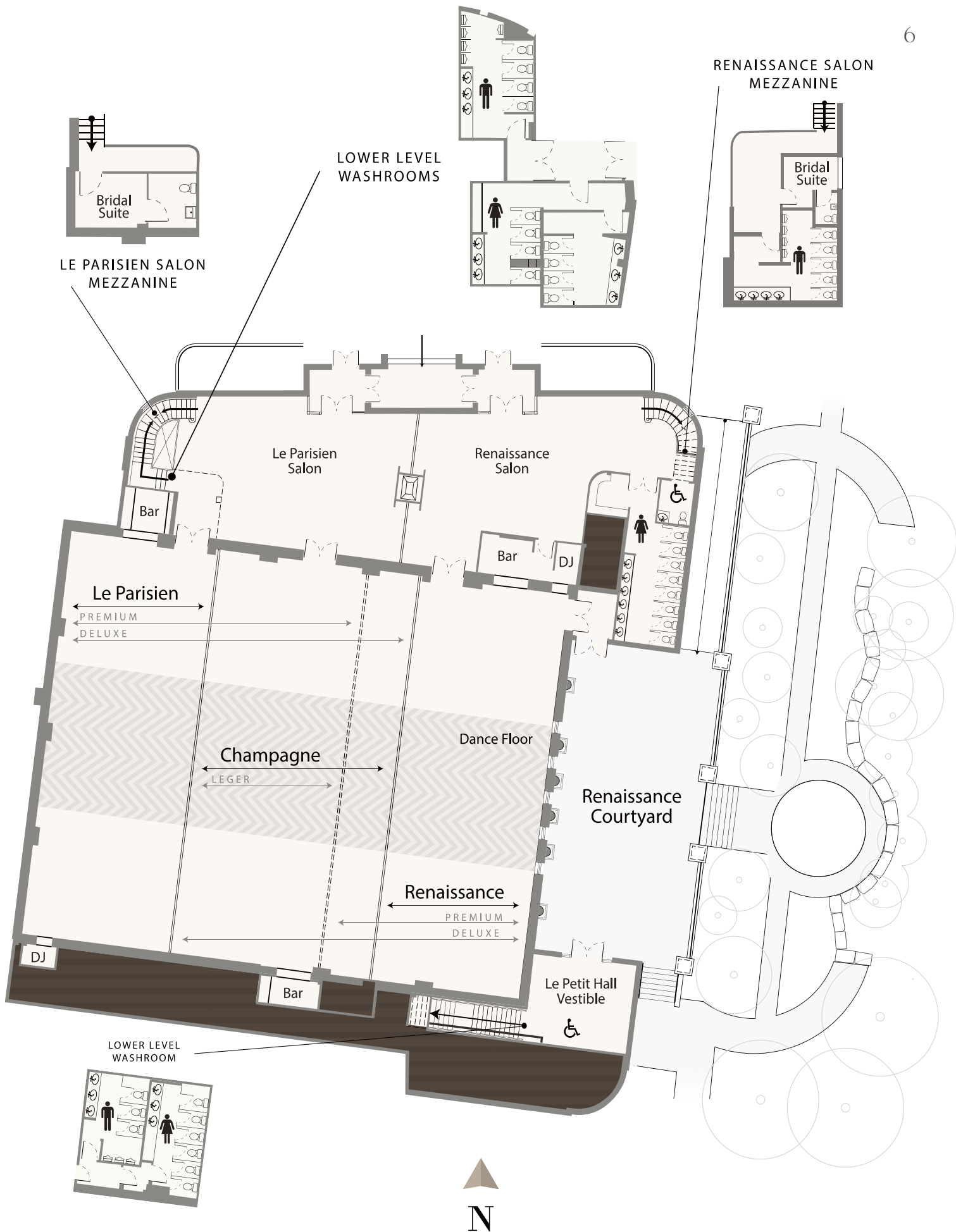


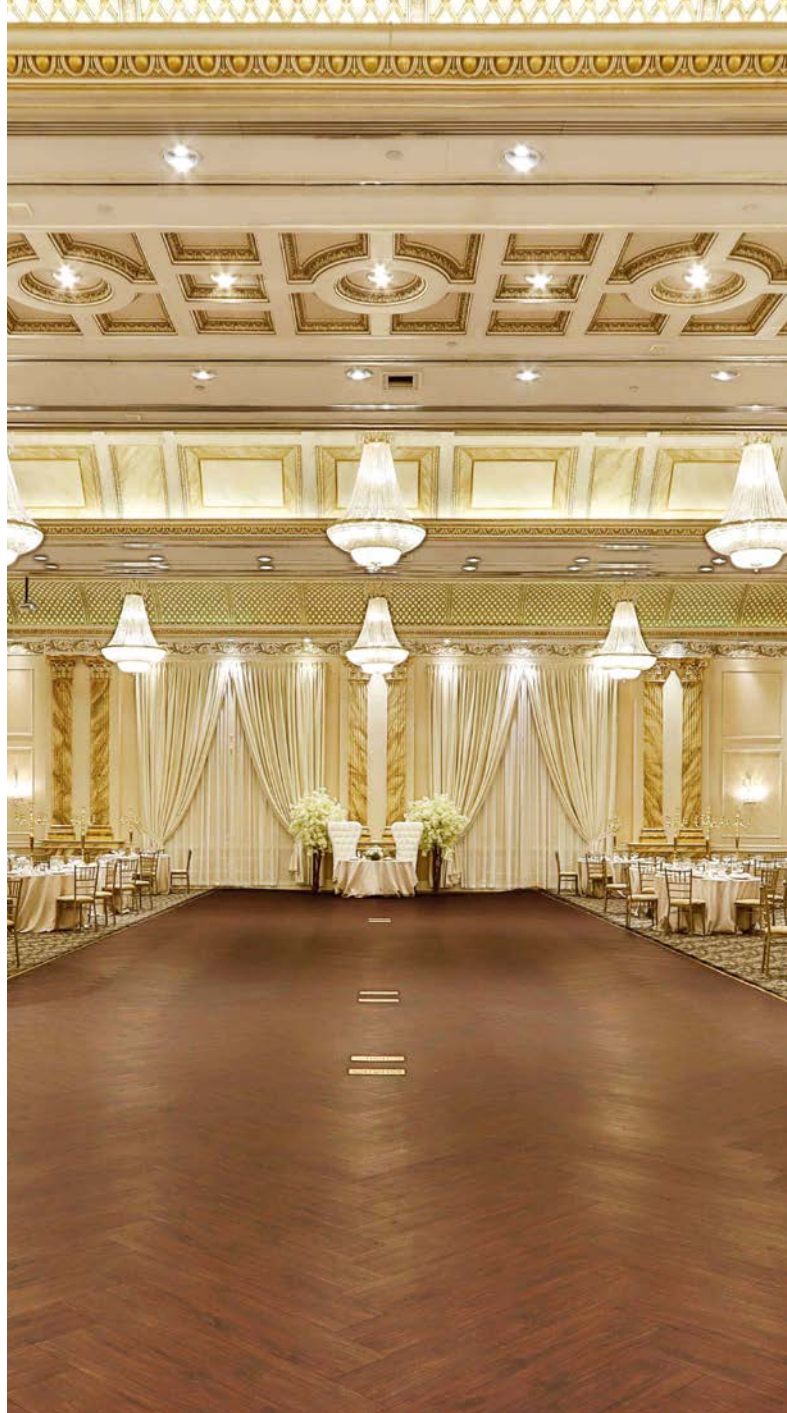
EAST WING FLOOR PLAN & SPECS

The East Wing venue specs include 8,000 square feet of stunning event space, three private entrances, two private lobbies featuring soaring 26 foot hand sculpted ceilings, private washrooms and three newly renovated bars.

The venue features a state of the art audio & visual system including completely integrated sound with JBL subwoofers, table lighting (pinpoint & custom lighting available), intelligent lighting with moving head fixtures, LED covered ceilings, motorized drop down projector screens with HD projectors and in-house DJ booths. Finally with modular noise cancelling air walls, The East Wing Venue can be divided into three smaller event spaces named The Renaissance, Champagne, and Le Parisien Ballrooms.

ROOM	DIMENSIONS (ft)			CAPACITIES				MINIMUMS
	W * L * H	SQUARE FEET	DANCE FLOOR (W * L)	THEATRE	CLASSROOM	RECEPTION (NO DANCING)	BANQUET (DINNER & DANCE)	BANQUET (DINNER & DANCE)
RENAISSANCE SALON	30 * 43 * 27	1,300	N/A	220	90	110	110	N/A
RENAISSANCE	30 * 80 * 26	2,400	30 * 23	400	170	200	140	110
RENAISSANCE PREMIUM	40 * 80 * 26	3,200	40 * 23	530	230	270	190	160
RENAISSANCE DELUXE	70 * 80 * 26	5,600	70 * 23	930	400	470	340	290
CHAMPAGNE	30 * 80 * 26	2,400	30 * 23	400	170	200	140	110
CHAMPAGNE PREMIUM	40 * 80 * 26	3,200	40 * 23	530	230	270	190	160
LE PARISIEN SALON	30 * 33 * 27	1,000	N/A	170	70	80	80	N/A
LE PARISIEN	30 * 80 * 26	2,400	30 * 23	400	170	200	150	110
LE PARISIEN PREMIUM	60 * 80 * 26	4,800	60 * 23	800	340	400	290	230
LE PARISIEN DELUXE	70 * 80 * 26	5,600	70 * 23	930	400	470	340	290
THE EAST WING	100 * 80 * 26	8,000	100 * 23	1,330	570	670	480	400





EAST WING FEATURES

DIVISIBLE INTO 3 ROOMS



8,000 SQ. FT



26 FT. CEILING



BUILT-IN A/V



WIFI ACCESS



HANDICAP ACCESSIBLE



LUXURY BRIDAL SUITE



1,330 PERSON CAPACITY



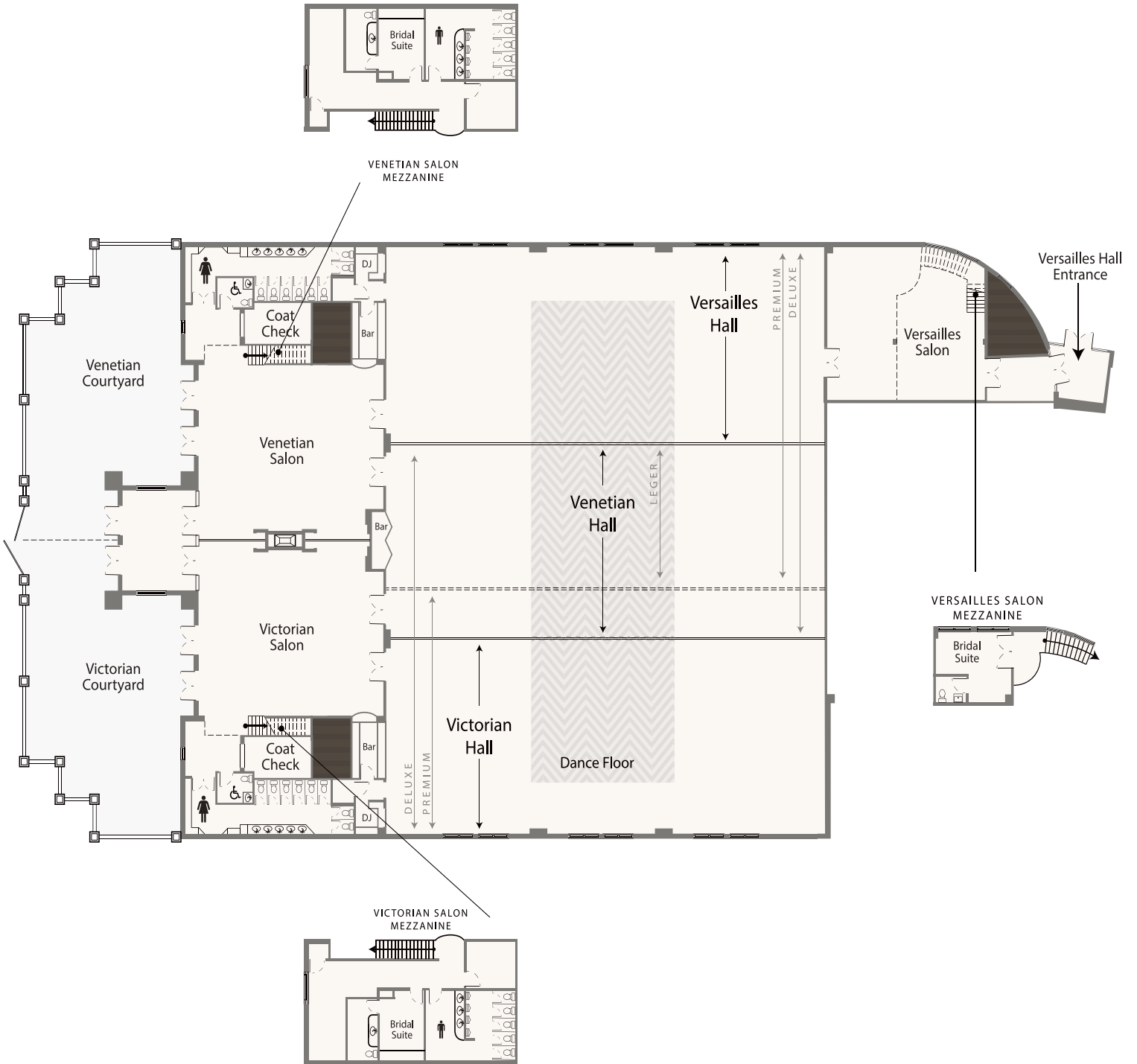
WEST WING FLOOR PLAN & SPECS

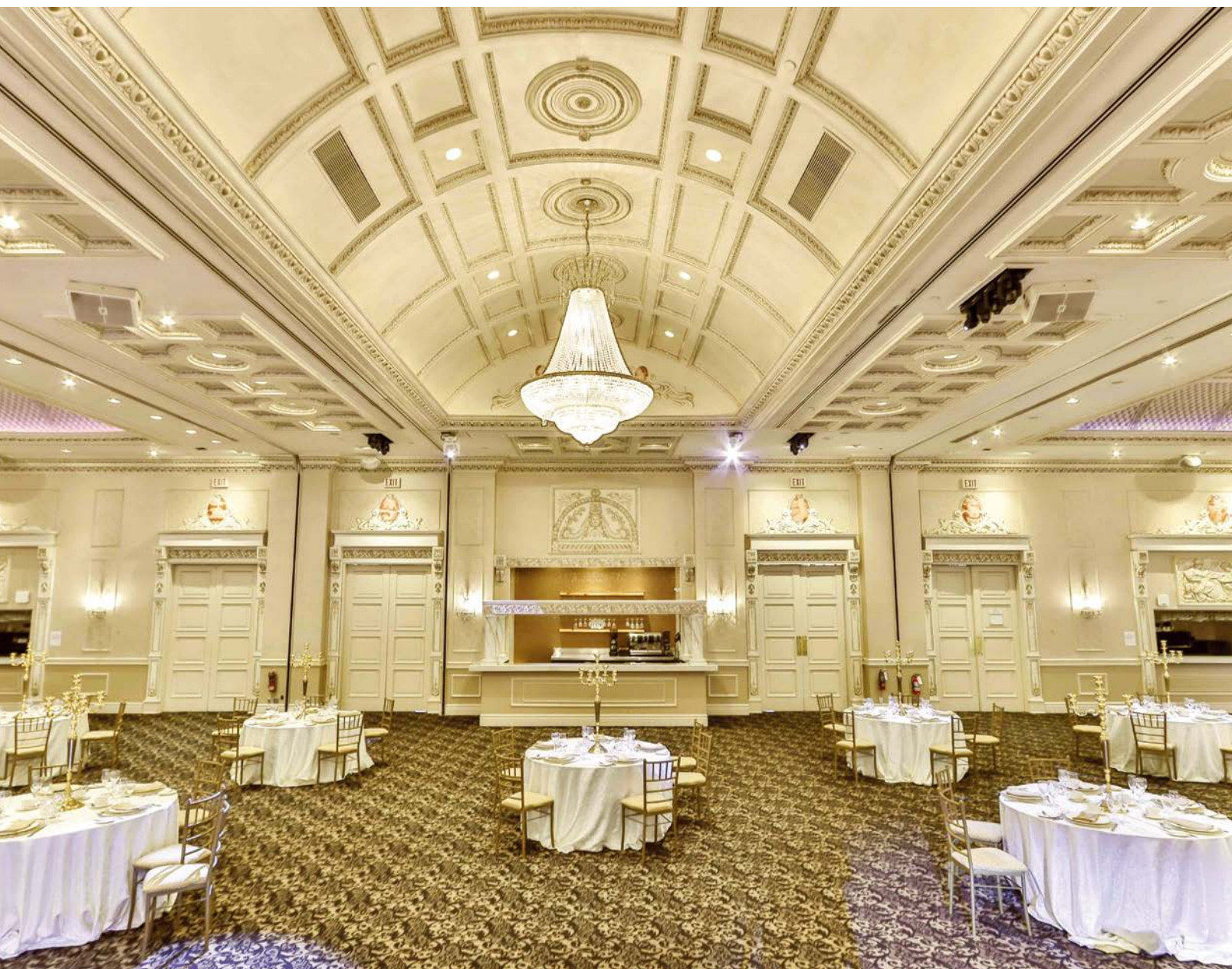
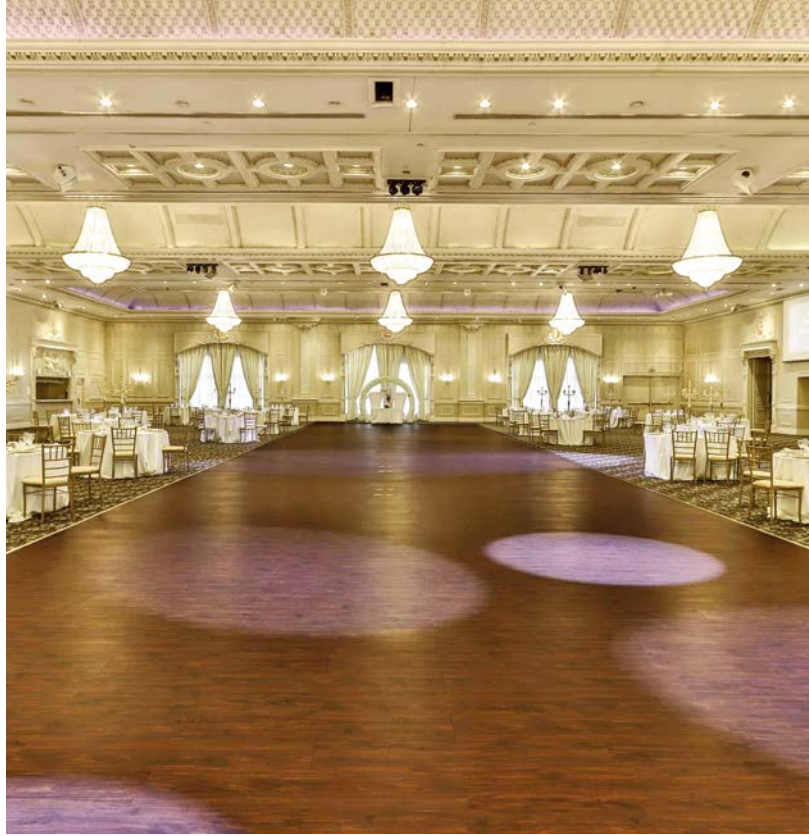
The West Wing Ballroom boasts over 12,000 square feet of event space, three private entrances all complimented by elegant and soaring 24 foot hand sculpted ceilings, extensive mouldings and intricate wall plaques.

The hall is fully functional with three gorgeous, newly renovated bars, a state of the art audio and visual system, private washrooms, movable noise cancelling air walls that allow this room to be divided into three smaller event spaces called The Victorian, Venetian and Versailles Ballrooms.

The audio & visual system includes a completely integrated sound complemented with JBL subwoofers, table lighting (pin spot & custom lighting available), intelligent lighting with moving head fixtures, LED coffered ceilings, motorized drop down projection screens with HD projectors and in-house DJ booths.

ROOM	DIMENSIONS (ft)			CAPACITIES				MINIMUMS
	W * L * H	SQUARE FEET	DANCE FLOOR (W * L)	THEATRE	CLASSROOM	RECEPTION (NO DANCING)	BANQUET (DINNER & DANCE)	BANQUET (DINNER & DANCE)
VICTORIAN SALON	30 * 40 * 24	1,200	N/A	200	90	100	100	N/A
VICTORIAN	40 * 100 * 24	4,000	30 * 25	670	290	370	300	220
VICTORIAN PREMIUM	50 * 100 * 24	5,000	40 * 25	830	360	470	375	300
VICTORIAN DELUXE	80 * 100 * 24	8,000	70 * 25	1,300	570	750	600	430
VENETIAN SALON	30 * 40 * 24	1,200	N/A	200	90	100	100	N/A
VENETIAN LEGER	30 * 100 * 24	3,000	30 * 25	500	210	250	200	150
VENETIAN	40 * 100 * 24	4,000	40 * 25	670	290	360	290	220
VERSAILLES SALON	30 * 30 * 20	900	N/A	150	60	80	80	N/A
VERSAILLES	40 * 100 * 24	4,000	30 * 25	670	290	370	300	220
VERSAILLES PREMIUM	70 * 100 * 24	7,000	60 * 25	1,170	500	660	525	400
VERSAILLES DELUXE	80 * 100 * 24	8,000	70 * 25	1,330	570	750	600	430
THE WEST WING	120 * 100 * 24	12,000	100 * 25	2,000	860	1,100	900	700





WEST WING FEATURES

DIVISIBLE INTO 3 ROOMS



12,000 SQ. FT



24 FT. CEILING



BUILT-IN A/V



WIFI ACCESS



HANDICAP ACCESSIBLE



LUXURY BRIDAL SUITE



2,000 PERSON CAPACITY



LE PETIT FLOOR PLAN & SPECS

The Le Petit Ballroom boasts over 4,800 square feet of event space, two private entrances all complimented by elegant sculpted ceilings, extensive mouldings and intricate wall plaques, in a private lower level setting.

The hall is fully functional with a state of the art audio and visual system, private washrooms, movable noise cancelling air walls that allow this room to be divided into two smaller event spaces called The Le Petit Est and Le Petit Ouest.

The audio & visual system includes a completely integrated sound complemented with JBL subwoofers, table lighting (pin spot & custom lighting available), intelligent lighting with moving head fixtures, motorized drop down projection screens with HD projectors.

Excellent for breakout rooms and multi-room style events. A private setting for the most intimate or upscale events.

ROOM	DIMENSIONS (ft)			CAPACITIES				MINIMUMS
	W * L * H	SQUARE FEET	DANCE FLOOR (W * L)	THEATRE	CLASSROOM	RECEPTION (NO DANCING)	BANQUET (DINNER & DANCE)	BANQUET (DINNER & DANCE)
LE PETIT SALON	18 * 46 * 12	828	N/A	140	60	70	70	N/A
LE PETIT LEGER	30 * 60 * 10	1,800	20 * 9	168	54	130	110	65
LE PETIT EST	40 * 60 * 10	2,400	20 * 18	160	66	170	130	85
LE PETIT OUEST	40 * 60 * 10	2,400	20 * 18	200	90	170	130	85
LE PETIT PREMIUM	50 * 60 * 10	3,000	20 * 28	260	90	200	160	100
LE PETIT JARDIN	60 * 80 * 10	4,800	20 * 36	430	170	360	280	180





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!

2022



MAR TAK
 ★★★★★
 We had our wedding at Château Le Jardin and it was the best experience. All staff were very professional and polite to deal with from beginning to end in all departments Highly recommend this venue!! Definitely coming back for future events.

2022

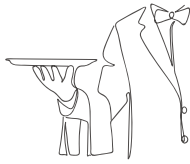


WEDDING FEATURES & SERVICES



CHÂTEAU ARCHITECTURE

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



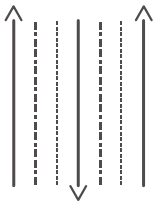
UNPARALLELED SERVICE

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.



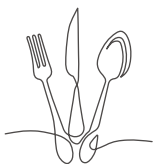
FLEXIBLE EVENT SPACE

Chateau Le Jardin is comprised of 2 large ballrooms on the main floor, both of which can be divided into thirds, half, two-thirds or whole, plus an additional ballroom space on the lower level that can be divided into half or whole. This feature allows for flexibility of guest counts and the perfect accommodating room size for your guests.



PRIVATE LOBBIES & COURTYARDS

Private lobbies and courtyards are available for nearly every single room, no matter the configuration. Feel comfortable and private at your event with private lobby areas for reception and photos as well as direct access to outdoor courtyard space.



FULLY CUSTOMIZED MENU

Being in business since 1985, Chateau Le Jardin boasts the ability to customize menus and details catered to your tastes and preferences. We work with each of our clients to ensure your menu is tailored to you.

COCKTAIL HOUR

Circulating Cocktails (*Includes 2 Signature Cocktails*)
Canapès and Hot Hors D'Oeuvres (*6 Pieces*)

FIRST COURSE

CHOICE OF ONE (1):

- Le Jardin Grilled Antipasto Tower
- Mushroom & Goat Cheese Phyllo
- Smoked Salmon Antipasto
- Antipasto Della Casa
- Antipasto Della Casa & Marina
- Antipasto Italiano
- Antipasto Primavera
- Shrimp Cocktail
- Caprese Salad
- Rocket Salad
- Napa Valley Salad
- Plated Caesar Salad
- Spinach & Meatballs
- Italian Wedding Soup
- Chicken Noodle Soup
- Caldo Verde Soup
- Minestrone Soup
- Zuppa Di Pesce
- Lobster or Shrimp Bisque
- Wild Mushroom Deluxe
- Pasta e Fagioli
- Butternut Squash Soup

SECOND COURSE

CHOICE OF ONE (1):

- Cannelloni di Carne
- Cannelloni Ricotta e Spinaci
- Farfalle Primavera alla Panna
- Fettuccine al Sugo
- Fettuccine alla Panna
- Focchi alla Panna
- Lasagna
- Manicotti di Ricotta e Spinaci
- Penne al Sugo
- Penne all Arrabiata
- Penne alla Panna
- Penne alla Vodka
- Ravioli al Sugo
- Ravioli alla Panna
- Rigatoni alla Boscaiola
- Rigatoni alla Vodka
- Risotto alla Milanese
- Risotto con Asparagi
- Risotto Funghi
- Risotto Primavera
- Roasted Butternut Squash Risotto
- Spaghetti al Pesto
- Tortellini al Sugo

ENTRÉE

CHOICE OF ONE (1):

- 10oz French Cut Veal Chop
- 10oz New York Steak
- 10oz Rib Eye
- 7oz Beef Medallion
- 7oz Beef Wellington
- 10oz Prime Rib
- 8oz Chicken Supreme
- 8oz Stuffed Chicken Supreme with Ricotta & Spinach
- 8oz Atlantic Salmon
(*OPTIONS: Lemon Butter Cream Sauce, Lemon Pepper, Maple Glaze, Teriyaki Glaze*)

ACCOMPANIMENTS:

House Roasted Potatoes & Seasonal Vegetables

Alternative side options available at special request. Additional fee may apply.

CENTRE TABLE SALAD

CHOICE OF ONE (1):

- California Salad
- Caesar Salad
- Greek Salad

DESSERT

CHOICE OF ONE(1):

- Homemade Individual Tiramisu
- Dessert a Trois
- Crème Brûlée (Classic, Maple Bourbon or Espresso)
- New York Cheesecake
- Molten Chocolate Lava Cake
- Caramel Crunch Torte
- Strawberry Shortcake
- Tartufo
- Orange & Lemon Sorbet
- Chocolate Peanut Butter Torte
- Double Fudge Chocolate Torte

DELUXE OPEN BAR

*Upgrade to LOUIS XIV Bar for additional \$15 per person.
See full list of Bar Packages on pages 25-26.*

INCLUDED:

Complimentary Wedding Cake Cutting

Coffee & Tea Service

Full Waitstaff, Captain & Maitre'D Service

Signature Linens & Table Settings

Stage Risers + Podium

In-House Menu & Itinerary Coordination

** Coat Check available upon request. Additional fee may apply.*

**Please note that package pricing and offerings are subject to change without prior notice.*

Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays.

We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.

COCKTAIL HOUR

Circulating Cocktails *(Includes 2 Signature Cocktails)*

CLJ ANTIPASTO BAR

See full list of Antipasto Bar Packages on page 23.

FIRST COURSE

CHOICE OF TWO (2):

- Cannelloni di Carne
- Cannelloni Ricotta e Spinaci
- Farfalle Primavera alla Panna
- Fettuccine al Sugo
- Fettuccine alla Panna
- Focchi alla Panna
- Lasagna
- Manicotti di Ricotta e Spinaci
- Penne al Sugo
- Penne all Arrabiata
- Penne alla Panna
- Penne alla Vodka
- Ravioli al Sugo
- Ravioli alla Panna
- Rigatoni alla Boscaiola
- Rigatoni alla Vodka
- Risotto alla Milanese
- Risotto con Asparagi
- Risotto Funghi
- Risotto Primavera
- Roasted Butternut Squash Risotto
- Spaghetti al Pesto
- Tortellini al Sugo

ENTRÉE

CHOICE OF ONE (1):

- 10oz French Cut Veal Chop with Jumbo Shrimp
- Half Rack of Lamb in Rosemary au Jus with Jumbo Shrimp
- 10oz Rib Eye with Jumbo Shrimp
- 8oz New York Steak with Jumbo Shrimp
- 8oz Black Cod with Jumbo Shrimp
- 8oz Beef Tenderloin with Jumbo Shrimp
- 8oz Amarone Boneless Short Rib with Jumbo Shrimp
- 10oz Prime Rib with Jumbo Shrimp
- 8oz Chicken Supreme with Jumbo Shrimp

ACCOMPANIMENTS:

House Roasted Potatoes & Seasonal Vegetables

Alternative side options available at special request. Additional fee may apply.

CENTRE TABLE SALAD

CHOICE OF ONE (1):

- California Salad
- Caesar Salad
- Greek Salad

DESSERT

CHOICE OF ONE (1):

- Homemade Individual Tiramisu
- Dessert a Trois
- Crème Brûlée (Classic, Maple Bourbon or Espresso)
- New York Cheesecake
- Molten Chocolate Lava Cake
- Caramel Crunch Torte
- Strawberry Shortcake
- Tartufo
- Orange & Lemon Sorbet
- Chocolate Peanut Butter Torte
- Double Fudge Chocolate Torte

LATE NIGHT STATION

CHOICE OF ONE (1):

- Cannoli Bar
- Cookies & Milk Bar
- Churro Bar
- Poutine Bar
- Pizza Bar
- Mac & Cheese

DELUXE OPEN BAR

*Upgrade to LOUIS XIV Bar for additional \$15 per person.
See full list of Bar Packages on pages 25-26.*

INCLUDED:

Complimentary Wedding Cake Cutting

Coffee & Tea Service

Full Waitstaff, Captain & Maitre'D Service

Signature Linens & Table Settings

Stage Risers + Podium

In-House Menu & Itinerary Coordination

** Coat Check available upon request. Additional fee may apply.*

**Please note that package pricing and offerings are subject to change without prior notice.*

Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays.

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COCKTAIL HOUR

Circulating Cocktails *(Includes 2 Signature Cocktails)*

CLJ ANTIPASTO BAR WITH SNOW CRAB

See full list of Antipasto Bar Packages on page 23.

FIRST COURSE

CHOICE OF TWO (2):

- Cannelloni di Carne
- Cannelloni Ricotta e Spinaci
- Farfalle Primavera alla Panna
- Fettuccine al Sugo
- Fettuccine alla Panna
- Focchi alla Panna
- Lasagna
- Manicotti di Ricotta e Spinaci
- Penne al Sugo
- Penne all Arrabiata
- Penne alla Panna
- Penne alla Vodka
- Ravioli al Sugo
- Ravioli alla Panna
- Rigatoni alla Boscaiola
- Rigatoni alla Vodka
- Risotto alla Milanese
- Risotto con Asparagi
- Risotto Funghi
- Risotto Primavera
- Roasted Butternut Squash Risotto
- Spaghetti al Pesto
- Tortellini al Sugo

ENTRÉE

CHOICE OF ONE (1):

- 10oz French Cut Veal Chop with Lobster Tail
- Half Rack of Lamb in Rosemary au Jus with Lobster Tail
- 10oz Rib Eye with Lobster Tail
- 8oz Chilean Sea Bass with Lobster Tail
- 8oz Halibut Steak with Lobster Tail
- 8oz Beef Tenderloin with Lobster Tail
- 8oz Amarone Boneless Short Rib with Lobster Tail
- 10oz Prime Rib with Lobster Tail
- 8oz Chicken Supreme with Lobster Tail

ACCOMPANIMENTS:

House Roasted Potatoes & Seasonal Vegetables

Alternative side options available at special request. Additional fee may apply.

CENTRE TABLE SALAD

CHOICE OF ONE (1):

- California Salad
- Caesar Salad
- Greek Salad

DESSERT

CHOICE OF ONE (1):

- Homemade Individual Tiramisu
- Dessert a Trois
- Crème Brûlée (Classic, Maple Bourbon or Espresso)
- New York Cheesecake
- Molten Chocolate Lava Cake
- Caramel Crunch Torte
- Strawberry Shortcake
- Tartufo
- Orange & Lemon Sorbet
- Chocolate Peanut Butter Torte
- Double Fudge Chocolate Torte

LATE NIGHT STATION

CHOICE OF ONE (1):

- Cannoli Bar
- Cookies & Milk Bar
- Churro Bar
- Poutine Bar
- Pizza Bar
- Mac & Cheese

DELUXE OPEN BAR

*Upgrade to LOUIS XIV Bar for additional \$15 per person.
See full list of Bar Packages on pages 25-26.*

INCLUDED:

Complimentary Wedding Cake Cutting

Coffee & Tea Service

Full Waitstaff, Captain & Maitre'D Service

Signature Linens & Table Settings

Stage Risers + Podium

In-House Menu & Itinerary Coordination

** Coat Check available upon request. Additional fee may apply.*

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PREMIUM ADD-ONS

CANAPÉS / HOT HORS D'OEUVRES

Chef's choice.

Specific requests available. Additional fee may apply.

3 Pieces / 6 Pieces

ANTIPASTO BARS

SOLEIL ANTIPASTO BAR

Assorted Pizzas, Giardinière, Salami, Sopressata, Prosciutto, Turkey, Provolone & Cheddar Cheese, Caprese Salad, Sun-Dried Tomatoes, Bruschetta, marinated Mushrooms, Sun-Dried Black olives, grilled Vegetables including Eggplant, Red Peppers & Zucchini, and freshly baked gourmet buns.

CLJ ANTIPASTO BAR

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.

SEAFOOD BAR

International charcuterie & artisan cheese board, Caprese Salad, Sun-Dried Tomatoes, Bruschetta, assorted Pizzas, Marinated Mushrooms & Eggplant, Sun-Dried Black Olives, grilled Red Peppers & Zucchini, Rice Salad alla Marinara, Italian Sausage, Whole Pacific Poached Salmon, Mussels al Pomodoro, Steamed Calamari, Grilled Scallops, Broiled Shrimp, and freshly baked assorted gourmet baguettes & buns.

DELUXE SEAFOOD BAR

International charcuterie & artisan cheese board, Caprese Salad, Sun-Dried Tomatoes, Bruschetta, assorted Pizzas, marinated Mushrooms & Eggplant, Sun-Dried Black Olives, grilled Red Peppers & Zucchini, Rice Salad alla Marinara, Italian Sausage, Whole Pacific Poached Salmon, Mussels al Pomodoro, steamed Calamari, grilled Scallops, broiled Shrimp, plus Lobster Tails & King Crab Legs and freshly baked assorted gourmet baguettes & buns.

OYSTER BAR

Display of fresh oysters accompanied by fresh horseradish, seafood sauce, lemon wedges & Tabasco.

PREMIUM ADD-ONS

DUO ENTRÉE

- 5oz Salmon & 5oz Chicken Breast
- 5oz Salmon & 5oz Beef Medallion
- 5oz Beef Medallion & 5oz Chicken Breast
- 5oz Black Cod & 5oz Chicken Breast
- 5oz Black Cod & 5oz Beef Medallion

LATE NIGHT STATION

- Porchetta Bar
- Pasta Bar
- Grilled Panini Bar
- Prime Rib Carving Bar
- Seafood Bar
- Wine & Cheese Bar
- Martini Lamb Chop Bar
- Pub Crawl Bar
- Taco Bar
- Mini Beef Sliders & French Fries
- Cheesecake Bar
- Mini Waffle Bar
- Chocolate Fountain Bar
- Deluxe Sweet Table Bar
- Bubble Tea Bar
- Mojito & Margarita Bar
- Caesar Cocktail Bar
- His & Hers Drinks Bar
- Caviar & Vodka Bar

BAR PACKAGES

DELUXE BAR

Includes Soft Drinks, Juices, Bottled Flat & Sparkling Water, Coffee, Tea & Espresso.

WINE:

- Niagara VQA Red Wine
- Niagara VQA White Wine

LIQUOR:

- Vodka
- Whiskey
- Scotch
- Rum
- Gin
- Rye

BEER:

- Alexander Keiths
- Bud Light
- Budweiser
- Labbatt 50 Ale
- Mill St. Organic

LIQUEUR:

- Amaretto
- Amaro Averna
- Baileys
- Blue Curacao

- Campari
- Cinzano
- Cognac
- Crème de Banane
- Crème de Cacao
- Dubonnet
- Frangelico
- Grappa
- Kahlúa
- Peach Schnapps
- Sambuca
- Triple Sec
- Vermouth

WINE & BEER BAR

Includes Soft Drinks, Tea & Espresso. Wine & Beer will be served by the waiters to tables.

WINE:

- Niagara VQA Red Wine
- Niagara VQA White Wine

BEER:

- Alexander Keiths
- Bud Light
- Budweiser
- Labbatt 50 Ale
- Mill St. Organic

SOCIAL BAR

Includes Soft Drinks, Juices, Tea, Coffee & Espresso. One bottle of Red & White Wine will be placed on tables.

- Niagara VQA Red Wine
- Niagara VQA White Wine

CORKAGE BAR

HOST BAR

SALE BAR

**Please note that specific bar brands are subject to change without prior notice.*

We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.

PREMIUM ADD-ONS

LOUIS XIV BAR

WINE:

- Niagara VQA Red Wine
- Niagara VQA White Wine

BEER:

- Corona
- Stella Artois

LIQUOR:

- Grey Goose Vodka
- Crown Royal
- Johnnie Walker Black
- Johnnie Walker Red
- Glenlivet Single Malt
- Havana Club
- Ungava Gin
- Canadian Club
- Brandy

LIQUEUR:

- Courvoisier VS
- Grand Marnier
- Grappa
- Hypnotiq
- Jägermeister

IMPORTED BEER

- Corona
- Stella Artois

CHAMPAGNE TOAST

INDIVIDUAL ADD-ONS

- Hennessy VS
- Casamigos Reposado
- Casamigos Blanco
- Courvoisier VS
- Johnnie Walker Black
- Chivas Regal 12 Year Old
Scotch Whiskey

Specific individual liquor add-ons available at special request. Additional fee may apply.

**Please note that specific bar brands are subject to change without prior notice.*

We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.

COCKTAIL HOUR

Mimosa's and Tropical Cocktails
Canapès and Hot Hors D'Oeuvres (3 Pieces)

FIRST COURSE

CHOICE OF ONE (1):

- Le Jardin Grilled Antipasto Tower
- Grilled Vegetable & Bocconcino Tower
- Smoked Salmon Antipasto
- Antipasto Della Casa
- Antipasto Italiano
- Antipasto Primavera
- Shrimp Cocktail
- Caprese Salad
- Rocket Salad
- Napa Valley Salad
- Plated Caesar Salad

SECOND COURSE

CHOICE OF ONE (1):

- Cannelloni di Carne
- Cannelloni Ricotta e Spinaci
- Farfalle Primavera alla Panna
- Fettuccine al Sugo
- Fettuccine alla Panna
- Lasagna
- Manicotti di Ricotta e Spinaci
- Penne al Sugo
- Penne all Arrabiata
- Penne alla Panna
- Penne alla Vodka
- Ravioli al Sugo
- Ravioli alla Panna
- Rigatoni alla Boscaiola
- Rigatoni alla Vodka
- Risotto alla Milanese
- Risotto con Asparagi
- Risotto Funghi
- Risotto Primavera
- Roasted Butternut Squash Risotto
- Spaghetti al Pesto
- Tortellini al Sugo

ENTRÉE

CHOICE OF ONE (1):

- 7oz Beef Wellington
- 6oz Beef Medallion
- 8oz Chicken Supreme
- 8oz Stuffed Chicken Supreme with Ricotta & Spinach
- 8oz Atlantic Salmon (OPTIONS: Lemon Butter Cream Sauce, Lemon Pepper, Maple Glaze, Teriyaki Glaze)

ACCOMPANIMENTS:

House Roasted Potatoes & Seasonal Vegetables

Alternative side options available at special request. Additional fee may apply.

CENTRE TABLE SALAD

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CHOICE OF ONE (1):

- California Salad
- Caesar Salad
- Greek Salad

DESSERT

CHOICE OF ONE(1):

- Homemade Individual Tiramisu
- Crème Brûlée (Classic, Maple Bourbon or Espresso)
- New York Cheesecake
- Molten Chocolate Lava Cake
- Caramel Crunch Torte
- Strawberry Shortcake
- Tartufo
- Orange & Lemon Sorbet
- Chocolate Peanut Butter Torte
- Double Fudge Chocolate Torte

SOCIAL BAR

See full list of Bar Packages on pages 25-26.

PREMIUM ADD-ON

SUNDAY SOCIAL ANTIPASTO BAR

An assortment of Prosciutto, Deli Chicken, Salami, Provolone, olives, Grilled Zucchini, Grilled Red Peppers, Bruschetta, Marinated Mushrooms, & Eggplant, Beet Salad, Caprese Salad, 5 mixed Bean Salad, Baby Corn Salad and assorted Baguettes & freshly baked artisan gourmet buns.

See PREMIUM ADD-ON section on page 24 for further available add-ons.

**Please note that package pricing and offerings are subject to change without prior notice.*

Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays. We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.

LE JARDIN GENTLEMAN ANTIPASTO BAR

Assorted Pizzas, Jardinière, Salami, Sopressata, Prosciutto, Deli Chicken, Provolone and Cheddar Cheeses, Caprese Salad, Sun Dried Tomatoes, Bruschetta, Marinated Mushrooms & Eggplant, Sun-Dried Black Olives, Grilled Red Peppers & Zucchini and freshly baked artisan gourmet buns as well as Rice Salad alla Marinara, Polenta and Trippa.

PASTA E FAGIOLI

PENNE ALLA VODKA

VEAL ROAST & ITALIAN SAUSAGES

HOUSE ROASTED POTATOES & SEASONAL VEGETABLES

Alternative side options available at special request. Additional fee may apply.

CALIFORNIA SALAD

DELUXE OPEN BAR

See full list of Bar Packages on pages 25-26.

PREMIUM ADD-ON

PORCHETTA BAR

See PREMIUM ADD-ON section on page 24 for further available add-ons.

**Pricing based on Peak Season Fridays (May to October)*

**Please note that package pricing and offerings are subject to change without prior notice. Discounts may not be combined. Long Weekend and Statutory Holiday Fridays and Sundays are priced as Saturdays. Long Weekend and Statutory Holiday Mondays are priced as Sundays. We appreciate your understanding and flexibility as we strive to provide the best possible experience for your special day.*



CHÂTEAU LE JARDIN

EST. 1985

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