

CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

INTERNATIONAL
WEDDING
Guide





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CHÂTEAU LE JARDIN

CONFERENCE • EVENT VENUE

from the desk of
CARLO PARENTELA

Dear Valued Client,

On behalf of Château Le Jardin Event Venue, I would like to take this opportunity to welcome you and thank you for your interest in our venue.

It brings us great pride to say that the Parentela Family has successfully been in the hospitality industry for over 50 years! We have been humbled and honoured to have had attendees fly in from across the globe to experience our cuisine, service, and gaze at the carefully handcrafted architecture in our unique venue. All this love and support fuels our motivation and insatiable desire to deliver a product that you will love and that we can be proud of. We invite you to be a part of our family and, for a night, be able to call our home yours as well.

As you prepare for this wonderful life experience, the entire team at Château Le Jardin will be here to offer you support and guidance throughout this exciting process. From highly trained sales and event professionals to our stimulating culinary team, Château Le Jardin has been able to maintain extraordinary service with you, our extended family, for decades.

We are confident that you will find everything that you require at our fabulous venue and we invite you to explore the many services offered including our in-house vendors: S2 Event Décor, DJ Emporium, Tra Di Noi Event Planning, BlackBook Events and RAW Focus Media.

Wishing you all the best from the Château Le Jardin Team!

Happy Planning!



CARLO PARENTELA



Experience Excellence at
CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE



THE CHÂTEAU LE JARDIN DIFFERENCE

- ✓ Feel comfortable with an established operation and a personal wedding consultant that will work with you from beginning to end.
- ✓ Your very own private lobby with soaring 30' ceilings. Your family and guests will be welcomed by a stunning foyer that includes: private bridal suites and optimal guest reception.
- ✓ A venue that offers unique architecture and decor. Reminiscent of a French Château. Old world allure and a Fairytale ending are the primary themes of Château Le Jardin.
- ✓ We're family owned and operated! With over 30 years of experience in providing upscale hospitality services, we promise not only a beautiful celebration, but a memorable one for years to come.

CHÂTEAU LE JARDIN EVENT VENUE

8440 Highway 27, Woodbridge, ON L4L 1A5
905.851.2200 — lejardin.com

SERVICES WE OFFER

- ✓ Our first class personalized menu, bar and amenities are designed to accommodate any personal and cultural requirements.
- ✓ 5 Star Cuisine and Experienced Gourmet Chefs.
- ✓ Complimentary menu tasting prior to your event.
- ✓ An extensive list of preferred vendors curated specifically to ensure every element of your wedding is exactly what you've dreamt of.

One Point Of Contact

Together with the help of your complimentary personal wedding coordinator, we tailor and personalize your special day specifically to you and your budget. Our knowledgeable wedding coordinators come prepared with unique ideas and years of experience to help elevate and bring your vision to life.



An Intimate Venue

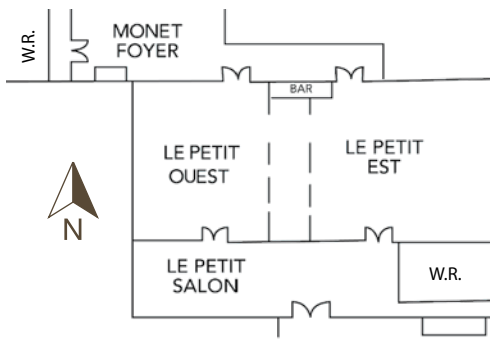
We take pride in providing our clients with an intimate and ideal venue for their wedding. Each room at Château Le Jardin is embellished and boasts an elegant European essence providing a romantic backdrop to your wedding reception.



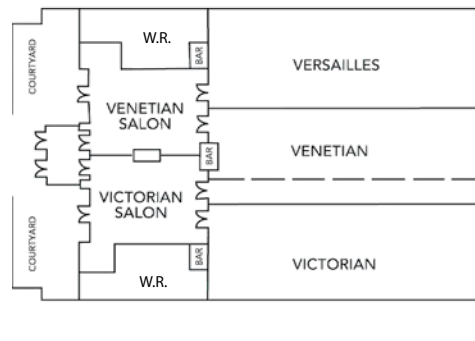
Performance Speaks

Our meticulous approach to weddings has earned us top client reviews as one of the premier wedding venues in the Greater Toronto Area. We provide custom-tailored wedding solutions for couples looking to ensure that their wedding ceremony and/or reception is exceptional and memorable.

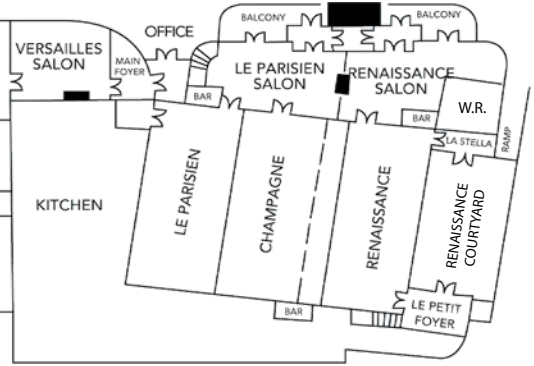




EAST WING
LOWER LEVEL



WEST WING
MAIN FLOOR



EAST WING
MAIN FLOOR

ROOM	DIMENSIONS		CAPACITY				TRADE SHOW			DANCE FLOOR DIMENSIONS
	W x L x H	SQUARE FEET	THEATRE	CLASS ROOM	RECEPTION NO DANCING	BANQUET DINNER & DANCE	BOOTH 8 x 8	BOOTH 8 x 10	BOOTH 10 x 10	W x L
EAST WING										
Victorian Salon	30 x 40 x 24	1,200	160	90	120	N/A	11	8	6	N/A
Victorian	40 x 100 x 24	4,000	600	300	400	320	36	29	22	25 x 31
Victorian Premium	50 x 100 x 24	5,000	750	375	500	400	45	35	28	25 x 41
Victorian Deluxe	80 x 100 x 24	8,000	1,200	400	760	650	70	56	44	25 x 72
Venetian Salon	30 x 40 x 24	1,200	160	90	120	N/A	11	8	6	N/A
Venetian Leger	30 x 100 x 24	3,000	430	210	280	220	26	21	16	25 x 31
Venetian	40 x 100 x 24	4,000	580	275	380	300	36	29	22	25 x 41
Versailles Salon	30 x 30 x 20	900	100	55	50	N/A	11	8	6	N/A
Versailles	40 x 100 x 24	4,000	600	200	380	320	36	29	22	25 x 31
Versailles Premium	70 x 100 x 24	7,000	1,050	525	680	540	61	49	38	25 x 62
Versailles Deluxe	80 x 100 x 24	8,000	1,200	600	800	620	70	56	44	25 x 73
Grand Versailles	100 x 120 x 24	12,000	1,800	900	1,200	1,000	105	84	66	25 x 103
WEST WING										
Renaissance Salon	30 x 43 x 27	1,300	120	50	70	N/A	12	9	7	N/A
Renaissance	30 x 80 x 26	2,400	360	120	240	180	20	16	12	23 x 29
Renaissance Premium	40 x 80 x 26	3,200	480	240	320	240	28	22	16	23 x 39
Renaissance Deluxe	70 x 80 x 26	5,600	840	280	560	420	50	39	28	23 x 68
Grand Renaissance	80 x 100 x 26	8,000	1,200	600	800	600	70	56	40	23 x 95
Champagne	30 x 80 x 26	2,400	360	180	240	180	20	17	12	23 x 29
Champagne Premium	40 x 80 x 26	3,200	480	320	320	240	28	22	16	23 x 40
Le Parisien Salon	30 x 33 x 27	1,000	120	60	80	N/A	9	7	5	N/A
Le Parisien	30 x 80 x 26	2,400	360	180	240	180	20	17	12	23 x 28
Le Parisien Premium	60 x 80 x 26	4,800	720	360	480	360	42	34	24	23 x 56
Le Parisien Deluxe	70 x 80 x 26	5,600	840	420	560	420	50	39	28	23 x 67
Le Petit Salon	18 x 46 x 12	828	200	67	70	70	6	6	5	N/A
Le Petit Leger	30 x 60 x 10	1,800	150	70	100	100	13	10	8	20 x 9
Le Petit Est/Ouest	40 x 60 x 10	2,400	265	150	210	117	19	15	12	20 x 18
Le Petit Premium	50 x 60 x 10	3,000	390	130	180	150	21	17	13	20 x 28
Le Petit Jardin	60 x 80 x 10	4,800	550	250	410	292	39	30	24	20 x 36
Joe Parentela Boardroom	18 x 22 x 10	369	95	32	40	40	N/A	N/A	N/A	N/A

ON-SITE. *Ceremonies*



CELEBRATE YOUR LOVE.

At Chateau Le Jardin Event Venue, we find ourselves extremely blessed and grateful to have been the venue chosen to celebrate the marriage of tens of thousands of couples. Since 1985 we have consistently, and with grace, bared witness to the celebration of new love.

We have provided the dinners, the dance floor and the champagne to friends, families and people of every ethnicity who all share the same desire, to celebrate this new love.

Today and forever more, we take a step forward in this endeavor by being able to offer On Site Wedding ceremonies in our breathtaking, Garden D'Eden.

Inquire today about having your ceremony at Chateau Le Jardin Event Venue, where love is celebrated.

Ceremony ROOM RENTALS

Wedding Gazebo 1 Hr. Rental (RE-094)	\$1,500	\$950
Seat Covers (LN-001)	\$5	\$4
Moving Covers from Ceremony to Banquet Room (LN-002)	\$1.50	\$1.50



OUTDOOR
CEREMONIES AT
CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

*Your special day
deserves an
unforgettable setting*

ELEGANT.
ROMANTIC.
INTIMATE.

A MEMORABLE CEREMONY STARTS
UNDER OUR BEAUTIFUL GAZEBO IN
THE GARDEN D'EDEN.

CHÂTEAU LE JARDIN IS AN
ENCHANTING PHOTO BACKDROP FOR
THE MOST MEMORABLE I DO'S.

OUR BEAUTIFULLY LANDSCAPED
GARDEN OFFERS AN UNFORGETTABLE
AND NATURAL SETTING FOR YOUR
SPECIAL DAY!



CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

INTERNATIONAL MENUS

PROPRIETOR
CARLO PARENTELA

EXECUTIVE CHEF
FAREED RANA

PAKISTANI MENU I



APPETIZERS

CHAAT PAPRI
CHICKEN MALAI BOTI
LAHORI FRIED FISH

MAIN COURSE BUFFET

LAMB PULAO
LAMB KORMA
CHICKEN PALAK
VEAL KHARA MASALA
CHICKEN BOTI
CHICKEN SEEKH KABAB
CHANA MASALA
TANDOORI NAN

SALAD

MINT CHUTNEY
CUCUMBER RAITA
CHEF'S CHOICE 2 SALADS

DESSERT

KHEER
GAJJAR HALWA
FRESH FRUIT



SOFT BAR

Includes Masala, Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.

PAKISTANI MENU II



APPETIZERS

VEGGIE SAMOSA
CHICKEN TIKKA
LAHORI FRIED FISH

MAIN COURSE BUFFET

LAMB BIRYANI
MUTTON KUNNA
BUTTER CHICKEN
VEAL PALAK
CHICKEN STEAMED ROAST
CHICKEN MALAI BOTI
MIXED VEGETABLE (STEAMED)
TANDOORI NAN

SALAD

MINT CHUTNEY
BOONDI RAITA
CHEF'S CHOICE 2 SALADS

DESSERT

FIRNI
GULAB JAMUN
FRESH FRUIT



SOFT BAR

Includes Masala, Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.



Vegetarian INDIAN MENU

APPETIZERS

ALOO TIKKI
PANEER TIKKA
CHAAT PAPRI
VEGGIE PAKORA

MAIN COURSE BUFFET

PULAO RICE
MATTAR PANEER
PALAK PANEER
BHINDI DO PIAZA
ALOO GOBHI
DAAL MAKHNI
TANDOORI NAN

SALAD

BOONDI RAITA
MINT CHUTNEY
CHEF'S CHOICE 2 SALADS

DESSERT

RASMALAI
FRESH FRUIT

SOFT BAR

Includes Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.

INDIAN MENU I

APPETIZERS

CHAAT PAPRI
VEGGIE SPRING ROLL
CHICKEN MALAI TIKKA
PUNJABI FRIED FISH

MAIN COURSE BUFFET

PULAO RICE
SHAHI PANEER
BHINDI DO PIAZA
DAAL MAKHNI
BUTTER CHICKEN
CHICKEN TANDOORI
LAMB KORMA
TANDOORI NAN

SALAD

BOONDI RAITA
MINT CHUTNEY
CHEF'S CHOICE 2 SALADS

DESSERT

GULAB JAMUN
FRESH FRUIT

SOFT BAR

Includes Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.

INDIAN MENU II

APPETIZERS

CHAAT PAPRI
VEGGIE PAKORA
CHICKEN TIKKA
FISH AMRITSARI

MAIN COURSE BUFFET

VEGETABLE BIRYANI
MATTAR PANEER
MUSHROOM JALFRAZI
CHANA MASALA
BUTTER CHICKEN
GOAT KORMA
CHICKEN TANDOORI
TANDOORI NAN

SALAD

BOONDI RAITA
MINT CHUTNEY
CHEF'S CHOICE 2 SALADS

DESSERT

RASMALAI
FRESH FRUIT

SOFT BAR

Includes Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.

SRI LANKAN MENUS

MENU 1

CHICKEN NOODLES
PITTU MIX
ROTTI

MUTTON / CHICKEN CURRY
EGGPLANT PICKLE / PIRRADDAL
POTATO DEVILLED / PIRRADDAL
GARLIC KUZHAMBU
SAMBOL
DESSERT

MENU 2

CHICKEN NOODLES
PITTU MIX
ROTTI

MUTTON CURRY
CHILLI CHICKEN / CHICKEN CURRY
EGGPLANT PICKLE / PIRRADDAL
POTATO DEVILLED / PIRRADDAL
GARLIC KUZHAMBU
SAMBOL
TWO DESSERTS

MENU 3

CHICKEN NOODLES
PITTU MIX
ROTTI

FRIED RICE / BURIYANI
MUTTON CURRY
CHILLI CHICKEN / CHICKEN CURRY
SHRIMP AND CALAMARI DEVILLED
(ANY SEAFOOD ITEMS)
EGGPLANT PICKLE / PIRRADDAL
GARLIC KUZHAMBU
SAMBOL
TWO DESSERTS

MENU 4

CHICKEN NOODLES
PITTU MIX
ROTTI

MUTTON CURRY
CHILLI CHICKEN / CHICKEN CURRY
EGGPLANT PICKLE / PIRRADDAL
POTATO DEVILLED / PIRRADDAL
GARLIC KUZHAMBU
SAMBOL
TWO DESSERTS

MENU 5

NOODLES / STRING HOPPERS BIRYANI
PITTU MIX
IDLI / ROTTI

DHAL
GRAVY
PIRADDAL CURRY
SAMBAR
SAMBOL OR CHUTNEY
DEVILLED
TWO DESSERTS

MENU 6

NOODLES / STRING HOPPERS BIRYANI
PITTU MIX / BAMBOO PITTU
IDLI / DOSA

ROTTI
FRIED RICE
DHAL
GRAVY
PIRADDAL CURRY
SAMBAR
SAMBOL OR CHUTNEY
DEVILLED CUTLET
TWO DESSERTS

SRI LANKAN MENUS

MENU 7

TWO KINDS OF RICE
MUTTON CURRY OR CHICKEN CURRY
WHITE CURRY
DHAL
GRAVY / PIRADDAL
VARAI
RASAM
ONE CHOICE OF DESSERT

MENU 8

TWO KINDS OF RICE
ROTTI
MUTTON CURRY
CHICKEN CURRY / CHILLI CHICKEN
WHITE CURRY
DHAL
GRAVY / PIRADDAL
VARAI
RASAM
ONE CHOICE OF DESSERT

MENU 9

THREE KINDS OF RICE
ROTTI
MUTTON CURRY
CHICKEN CURRY / CHILLI CHICKEN /
TANDOORI CHICKEN
SHRIMP OR CALAMARI DEVILLED
(ANY SEAFOOD ITEMS)
WHITE CURRY
DHAL
GRAVY / PIRADDAL
VARAI
ONION SALAD
RASAM
TWO DESSERTS (CHOICE OF)

MENU 10

WHITE RICE
BROWN RICE
DHAL
GRAVY
WHITY CURRY / PIRADDAL CURRY
VARAI
SAMBOL
PAPPADAM
MILAKAI
OORUKAAI
YOGURT
RASAM
VADAI
PAYASAM

SRI LANKAN MENUS

MENU 11

NOODLES / STRING HOPPERS BIRYANI
PITTU MIX
IDLI / ROTTI
DHAL
GRAVY
PIRADDAL CURRY
SAMBAR
SAMBOL OR CHUTNEY
DEVILLED
TWO DESSERTS

MENU 12

NOODLES / STRING HOPPERS BIRYANI
PITTU MIX / BAMBOO PITTU
IDLI / DOSA
ROTTI
FRIED RICE
DHAL
GRAVY
PIRADDAL CURRY
SAMBAR
SAMBOL OR CHUTNEY
DEVILLED CUTLET
TWO DESSERTS



Options for: PATTIS, ROLLS, CUTLETS, SAMOSAS

Vegetable • Fish • Chicken • Mutton

Options for: SANDWICHES AND PASTRIES

Vegetable • Tuna

Options for: VADAI

Methu • Masala



SOFT BAR

Includes Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.

AFGHANI MENU

KABULI PALAW

(Rice with raisins, carrots and boneless veal)

CHALOW

(White rice)

ZAMURUT PALAW

(Spinach rice)

NARENG PALAW

(Sweet rice orange peels, pistachio and almonds)

SHOLA

(Rice with whole mung and meat curry)

MANTU

LAMB LEG ROAST

CHICKEN KABAB

BEEF KABAB

SABZEE

(Spinach)

BANJAN

(Eggplant)

4 TYPES OF SALAD

TURSHI

(Afghan pickle)

AFGHANI BREAD

4 DESSERTS

(Bakhlava, Jilabi, Jelly and Firni)

FRUIT PLATTER

SOFT BAR

*Includes Soft Drinks, Juice, Coffee,
Tea, Spring & Sparkling Water.*

CHINESE MENU 1

雲翔鮮果蝦沙律

Prawn and Fresh Fruit Salad

火焰蝦丸艷陽卷

Deep Fried Seaweed Seafood
Roll and Shrimp Balls

蘭花花姿玉帶子

Sautéed Squid and Scallop
with Broccoli

蟹肉海皇龍蝦羹

Lobster Seafood Soup

北菰皇子菰菜苗

Chinese Mushrooms, King Oyster
Mushrooms and Baby Bok Choy

清蒸游水銀魚 (二磅)

Steamed Tilapia (2lbs)

薑葱雙龍蝦(三磅)

Sautéed Double Lobster with Green
Onion and Ginger (3lbs)

當紅炸子雞

Deep Fried Chicken

錦鏞炒飯

House Special Fried Rice

幸福伊麵

E-Fu Noodles with Mushrooms

蓮子百合紅豆沙

Red Bean Dessert Soup

美點雙輝

Two Varieties of Chinese Cookies

CHINESE MENU 2

銀花海蜆乳豬件 (¼隻)

Quarter Suckling Pig with Jelly Fish

火焰百花釀蟹鉗

Deep Fried Crab Claws

荷芹蝦球玉帶子

Sautéed Prawn and Scallop with Sugar
Snap Peas and Celery

紅燒瑤柱金菰翅 (三兩)

Shark Fin Soup with Dried Scallop
and Mushrooms (3oz)

北菰瑤柱甫生菜

Chinese Mushroom and Dried Scallop
with Lettuce

原條骨香龍球

Sole fish with Two Styles of Preparation

美極雙龍蝦 (三磅)

Sautéed Double Lobster with Maggie Sauce (3lbs)

當紅炸走地雞

Deep Fried Free-Range Chicken

魚子海鮮粒炒飯

Seafood Fried Rice with Fish Roe

瑤柱金菰炆伊麵

E-Fu Noodles with Enoki Mushrooms
and Dried Scallop

鮮芒果布甸

Fresh Mango Pudding

永結同心雙輝影

Two Varieties of Chinese Cookies

CHINESE MENU 3

銀花乳豬五彩拼

Suckling Pig and Roasted Meat Combination Platter

蜜豆帶子伴蝦丸

Sautéed Scallop with Honey Beans and Deep Fried Shrimp Ball

火焰葡汁響螺

Baked Conch with Seafood Stuffing

金泊雞蓉燕窩羹

Swallow's Nest Soup with Shredded Chicken

發財瑤柱甫生菜

"Fat Choy" and Dried Scallop with Lettuce

清蒸游水青斑魚 (二磅)

Steamed Green Bass (2lbs)

避風塘雙龍蝦(三磅)

Sautéed Double Lobster Prepared Hong Kong Style (3lbs)

火焰原隻燒鵝 (十隻)

Deep Fried Quails (10 birds)

蘭花瑤柱蛋白炒飯

Fried Rice with Dried Scallop, Egg Whites, and Broccoli

上湯水餃窩伊麵

E-Fu Noodles with Shrimp Dumpling in Soup

百年好合四寶茶

Chinese Wedding Dessert Soup

永結同心雙美點

Two Varieties of Chinese Cookies

CHINESE MENU 4

雲翔龍蝦鮮果沙律 (三磅)

Lobster and Fresh Fruit Salad (3lbs)

脆奶蜜汁燒金蠔

Deep Fried Milk with Oysters in Honey Sauce

西蘭花雀巢三鮮

Sautéed Prawn, Scallop, and Squid, with Broccoli in Phoenix Nest

紅燒蟹肉大生翅 (五兩)

Shark Fin Soup with Crabmeat (5oz)

銀花海蜇乳豬件 (¼ 隻)

Quarter Suckling Pig with Jelly Fish

北蕪美鮑片豆苗

Sliced Abalone and Chinese Mushrooms with Snow Pea Leaves

清蒸游水雙青斑 (三磅)

Steamed Double Green Bass (3lbs)

玉樹麒麟走地雞

Steamed Boneless Chicken with Ham and Vegetables

鴛鴦炒飯

YinYang Fried Rice

菜遠上湯水餃麵

E-Fu Noodles with Shrimp Dumplings and Vegetables in Soup

鮮芒果西米露

Fresh Mango and Tapioca Dessert Soup (served cold)

永結同心雙輝影

Two Varieties of Chinese Cookies

CHINESE MENU 5

銀花海蜆乳豬件 (半隻)

Half Suckling Pig with Jelly Fish

露筍桂花蚌伴艷陽卷

Sautéed Sea Cucumber Meat with Scallop, and Deep Fried Seaweed Seafood Roll

蘭花牛柳伴肉排

Beef Tenderloin and Ribs with Broccoli

紅扒海皇大生翅 (八兩)

Shark's Fin in Supreme Soup with Seafood (8oz)

原條海參美鮑片豆苗

Sliced Abalone and Sea Cucumber with Snow Pea Leaves

玉樹麒麟蒸斑塊

Steamed Filet of Grouper with Ham and Vegetables

上湯雙龍蝦 (四磅)

Sautéed Double Lobster in Supreme Sauce (4lbs)

火焰紅燒三頂鴿

Deep Fried Squabs (3birds)

富貴鮮蝦荷葉飯

Shrimp Fried Rice Wrapped in Lotus Leaves

菜遠上湯鮮菌麵

E-Fu Noodles in Soup with Assorted Fresh Mushrooms

芋頭紫米西米露

Taro, Tapioca and Purple Wild Rice Sweet Dessert Soup

永結同心雙輝影

Two Varieties of Chinese Pastries

CHINESE MENU 6

銀花片皮乳豬全體

Whole Suckling Pig

清湯金腿大鮑翅 (十兩)

Supreme Shark's Fin in Soup (10oz)

原隻鮑魚花菰豆苗 (十隻)

Whole Abalone and Japanese Mushrooms with Snow Pea Leaves

清蒸游水財神斑

Steamed Live Grouper

金華玉樹麒麟雞

Steamed Boneless Chicken with Preserved Chinese Ham and Vege

蒜香開邊龍蝦 (五隻)

Baked Lobster Halves with Garlic and Butter (6lbs)

荷香金鈎瑤柱飯 (十份)

Steamed Rice with Dried Scallops in Individually Wrapped Lotus Leaves

菜遠上湯鴛鴦餃

Two Kinds of Dumplings in Soup with Vegetables

人參蓮子四寶茶

Chinese Wedding Sweet Soup with Ginseng

富貴牡丹雙美點

Two Varieties of Chinese Petit Fours

CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

CONTINENTAL
MENUS

PROPRIETOR
CARLO PARENTELA

EXECUTIVE CHEF
CHRIS SROKA

APPETIZERS

Hors D'oeuvres

CANAPÉS & HOT HORS D'OEUVRES

Chef's choice, 3 or 6 pieces per person

Salad Appetizers

CALIFORNIA SALAD

Mixed field greens along with radicchio lettuce dressed in our homemade balsamic honey vinaigrette

GREEK SALAD

A mixed salad of lettuce, feta cheese, Kalamata olives, tomatoes, oregano, lemon, cucumbers & onions in a virgin olive oil vinaigrette

CAESAR SALAD

A mixed salad of romaine lettuce, croutons, bacon bits & Parmigiano cheese in a creamy Caesar dressing

CAPRESE SALAD

Vine ripened tomatoes & bocconcino slices served on a bed of mixed field greens in a balsamic & virgin olive oil dressing

ROCKET SALAD

Plated arugula salad with roasted bosc pears, crumbled Maytag blue cheese, spiced pecans & tossed in a citrus vinaigrette

SUPREME JARDIN SALAD

Spring mix, radicchio, cucumber, belgian endive, sliced white mushrooms a Parmigiano crisp in a pomegranate vinaigrette

CARLO'S SALAD

Belgian Endive, Spinach, Crumbled Blue Cheese, Feta Cheese, Aged Cheddar Cheese, Onions, Garlic, Blueberries, Raspberries, Sliced Cooked Beets, Sautéed Oyster Mushrooms, Pecans, Almond Slivers, Raw Oats, Whole Flax Seeds, Sesame Seeds in a Honey, Mustard, Olive Oil & Aged Balsamic Vinaigrette

Antipasti

PROSCIUTTO & MELONE CLASSIC

A slice of prosciutto over a cantaloupe wedge

ANTIPASTO PRIMAVERA

Prosciutto, cantaloupe, bocconcino, jardinière, button mushrooms sott'olio and marinated eggplant

ANTIPASTO DELLA CASA

Prosciutto, melone, grilled vegetables, bocconcino cheese & kalamata olives

ANTIPASTO DELLA CASA & MARINA

Prosciutto, melone, grilled vegetables, bocconcino cheese & Kalamata olives & seafood salad

SMOKED SALMON ROTOLO

Smoked salmon rolled with cream cheese & garden fresh herbs and served on a bed of mixed field greens in a balsamic vinaigrette

SEA BASS APPETIZER

4 oz. sea bass with an orange sauce and sautéed spinach

ANTIPASTO ITALIANO

Sopressata, capicollo, salami, provolone cheese, black olives & jardinière

LE JARDIN GRILLED ANTIPASTO

Prosciutto, bocconcino, marinated mushrooms, marinated eggplant, grilled peppers & zucchini

GRILLED VEGETABLE & BOCCONCINO TOWER

A tower of eggplant, zucchini, peppers & bocconcino, drizzled with a well aged balsamic vinaigrette

BAKED SALMON

5oz salmon with julienne vegetables and sautéed spinach in a saffron sauce

APPETIZERS

Antipasti

SMOKED SALMON ANTIPASTO

Smoked Norwegian salmon served on a bed of mixed field greens, topped with sliced Bermuda onions & capers, drizzled with a well aged balsamic vinaigrette

SMOKED SALMON ROTOLO

Smoked salmon rolled with cream cheese & garden fresh herbs served on a bed of mixed field greens in a well aged balsamic vinaigrette

ANTIPASTO DI MARE

Frutta di mare, prosciutto, bocconcino marinated mushrooms, sun-dried olives & jardinière

Seafood Appetizers

SHRIMP COCKTAIL 5 (21/25)

5 (21/25) jumbo shrimp served with a classic shrimp cocktail sauce

PESCE MISTO ANTIPASTO

An assortment of 3 grilled jumbo shrimp (16/20), 3 grilled calamari & a grilled scallop

PESCE MISTO DELUXE

An assortment of 3 grilled jumbo shrimp (16/20), 3 grilled calamari, 2 king crab legs & a 3oz broiled lobster tail

PESCE MISTO SELECT ANTIPASTO

3 grilled jumbo shrimp (16/20), 3 king crab legs & a 4oz broiled lobster tail

Centre Antipasto Items

CRUDITE TRAY

A selection of celery & carrot sticks with dip, pickled onions, pickles & assorted jardinière

SMOKED SALMON ROTOLO

A selection of celery & carrot sticks with dip, pickled onions, assorted jardinière, feta cheese, Kalamata olives & pickles

ANTIPASTO PLATTER

Prosciutto, Grana Padano, olives, cacciatore sausage, eggplant, jardinière, mini caprese skewers & grilled vegetables

BRUSCHETTA PLATTER

20 pieces per table

ASSORTED MEDITERRANEAN CROSTINI PLATTER

Consisting of baba ghanoush, olive tapenade & hummus

OYSTERS ROCKEFELLER, FLORENTINE OR FRESH WITH LEMON

10 pieces per table

Antipasto Bars & Stations

OYSTER STATION

Served with fresh lemons & Tabasco

SOLEIL ANTIPASTO BAR

Assorted pizzas, jardinière, 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

APPETIZERS

SOUPS & PASTAS

LE JARDIN ANTIPASTO BAR

Same as Soleil plus cream cheese rolled in smoked salmon, rice salad alla marinara, Italian sausage, polenta, trippa, whole Pacific poached salmon and freshly baked gourmet buns

LE JARDIN ANTIPASTO AND SEAFOOD BAR

Same as Le Jardin Antipasto Bar above plus mussels al pomodoro, calamari, broiled shrimp & scallops

LE JARDIN ANTIPASTO AND DELUXE SEAFOOD BAR

Same as Le Jardin Antipasto & Seafood Bar above, plus lobster tails & king crab legs

LE JARDIN ANTIPASTO AND DELUXE SEAFOOD BAR

Same as Le Jardin Antipasto & Seafood Bar above, plus lobster tails & king crab legs

SIGNATURE ANTIPASTO BAR

Assorted pizzas, jardinière, 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, Parmigiano-Reggiano display, Scottish smoked salmon topped with Bermuda onions & capers, stuffed hot banana peppers with rice & ground beef, beet salad, mussels al pomodoro, oven roasted Italian sausage & Mediterranean spreads served with grilled pita & freshly baked gourmet buns

Soups

CONSOMMÉ

BUTTERNUT SQUASH SOUP

CREAM OF BROCCOLI

CREAM OF ASPARAGUS

CHICKEN NOODLE SOUP

LEEK & POTATO SOUP

STRACCIATELLA SOUP

WITH SPINACH & MEATBALLS

TORTELLINI (CHEESE FILLED) SOUP

MINISTRONE SOUP

CALDO VERDE SOUP

WILD MUSHROOM DUXELLE

CLAM CHOWDER

SEAFOOD CHOWDER

PASTA & FAGGIOLI

LOBSTER OR SHRIMP BISQUE

ZUPPA DI PESCE:

calamari, clams, mussels & cutle fish served in a white wine tomato broth

ZUPPA DI PESCE DELUXE

Same as above plus a 3 oz. Lobster tail per person

Specialty Risottos

ROASTED BEET RISOTTO WITH SHRIMP

RISOTTO ALLA MILANESE

RISOTTO WITH ASPARAGUS

RISOTTO WITH MUSHROOMS

RISOTTO WITH ROASTED BUTTERNUT

SQUASH & PANCETTA

RISOTTO PRIMAVERA

(With mixed vegetables)

For Arborio rice Risotto add \$2pp

SOUPS & PASTAS

Pastas

CASARECCIA ALLA PRIMAVERA
IN AGLIO & OLIO

FETTUCCINE AL SUGO

Fettuccine pasta in a homemade
tomato & basil sauce

RICOTTA FILLED AGNELLOTTI
ALLA PANNA

PENNE ALL'ARRABIATA

RIGATONI OR PENNE ALLA VODKA

A rose sauce with pancetta & flambèed vodka

FETTUCCINE ALFREDO

FARFALLE ALLA PRIMAVERA ALLA
PANNA WITH A MEDLEY OF VEGETABLES

FARFALLE WITH SMOKED SALMON
IN A ROSÉ SAUCE

RIGATONI ALLA BOSCAIOLA

Sautéed wild mushrooms &
vegetables in a cream sauce

SPAGHETTINI AL PESTO

Served with fresh garlic, basil,
Parmigiano & pine nuts

Specialty Pastas

LASAGNA

CANNELLONI DI CARNE OR RICOTTA
& SPINACH ALLA PANNA

ROTOLO DI RICOTTA & SPINACH
ALLA PANNA

MANICOTTI DI RICOTTA & SPINACH
ALLA PANNA

MANICOTTI DI RICOTTA & FUNGHI
ALLA PANNA

MANICOTTI DI RICOTTA & SMOKED
SALMON ALLA PANNA

CRÊPE POUCH DI RICOTTA ALLA PANNA

Le Jardin only uses Italian imported
Parmigiano Reggiano cheese, freshly
grated on the premises.

MAIN ENTRÉES

Fowl

GRILLED CHICKEN BREAST

A grilled chicken breast infused in a rosemary jus

CHICKEN PARMIGIANA

Chicken breast served with homemade tomato sauce and lightly sprinkled with grated Parmigiano-Reggiano cheese

CHICKEN SUPREME

A ½ lb. corn fed chicken breast roasted to perfection

CHICKEN CORDON BLEU

Ham & Swiss cheese stuffed in a chicken breast served in a white wine & butter sauce

ROCK CORNISH HEN

Half a rock cornish hen stuffed with wild rice & goat cheese

STUFFED CHICKEN SUPREME

Roast chicken supreme stuffed with roasted red peppers & goat cheese

QUAILS (2) STUFFED WITH PANCETTA & VEGETABLES

CHICKEN CACCIATORE

Fire roasted chicken served in a plum tomato, sweet pepper, basil & crimini mushroom sauce accompanied with buttered noodles

STUFFED CHICKEN SUPREME

Roast chicken supreme stuffed with Asiago & Spinach

All entrées include Yukon gold roast potatoes and seasonal vegetables.

Beef

BEEF MEDALLIONS

Pan seared medallions with a mushroom crust & red wine sauce

12 OZ PRIME RIB OF BEEF AU JUS

FILET MIGNON

A grilled beef tenderloin with a red wine & Porcini mushroom sauce

BEEF WELLINGTON

Tenderloin topped with a duxelle of mushrooms and wrapped in a puff pastry

ROAST BEEF

Oven roasted in a natural jus

BEEF BOURGUIGNONNE

A classic French stew of cubed beef tenderloin, slow cooked in a red wine broth with sautéed mushrooms, onions, potatoes, celery & carrots

BEEF TENDERLOIN ROLLED IN PROSCIUTTO

Served with a duxelle of mushrooms and wrapped in a puff pastry

NEW YORK STRIPLOIN (10 oz)

in a red wine beaujolais jus sauce

RIB EYE STEAK (11 oz)

in an amarone red wine sauce

BEEF TENDERLOIN ROLLED IN PROSCIUTTO

in duxelle of mushrooms and wrapped in a puff pastry

MAIN ENTRÉES

Veal

VEAL ROAST ALLA ROSAMARINO AU JUS

A veal roast loin served in a rosemary infused natural jus

VEAL ESCALOPE IN WHITE WINE

In Chateau Le Jardin's signature al Sugo sauce with grated mozzarella cheese

VEAL CORDON BLEU

Stuffed with gorgonzola, mozzarella tomato & asparagus

GRILLED FRENCH CUT VEAL CHOP

VEAL SORRENTINO

A cut of veal served in a fresh tomato sauce with a sautéed eggplant parmigiana on top

VEAL ALLA MILANESE

A cut of breaded veal served with a lemon wedge

VEAL MEDALLIONS

Veal medallions in a white wine sauce

Seafood

FILET OF SOLE ALLA MILANESE

Breaded & sautéed with a lemon wedge

BAKED SALMON AU GRATIN

Topped with herbed bread crumbs

SALMON WELLINGTON

Filet stuffed with vegetables & wrapped in a puff pastry

8 OZ LOBSTER AU GRATIN IN A SAFFRON SAUCE

Seafood Platters & 2nd Entrées

PESCE MISTO

Jumbo shrimp, calamari, scallops with a California salad in a balsamic vinaigrette

DELUXE PESCE MISTO

Jumbo shrimp, scallops, calamari, Alaskan king crab legs & lobster tails served with a California salad in a balsamic vinaigrette

SELECT PESCE MISTO

Jumbo shrimp, Alaskan king crab legs & 4 oz lobster tail served with a California salad in a balsamic vinaigrette

BAKED SALMON IN SAFFRON SAUCE & JULIENNE VEGETABLES

ITALIAN STYLE FRIED FISH PLATTER

Fried (21/25) shrimp, fried calamari, fried filet of sole with a California salad in a balsamic vinaigrette

ITALIAN STYLE FRIED FISH PLATTER

Fried (21/25) shrimp, fried calamari, fried filet of sole with a California salad in a balsamic vinaigrette

CALAMARI FRITTI

Lightly battered fried calamari with an Aioli sauce

MAIN ENTRÉES

CALAMARI FRITTI AND JUMBO SHRIMP

Lightly battered fried calamari with an Aioli sauce and sautéed jumbo shrimp

CALAMARI FRITTI, JUMBO SHRIMP AND FILET OF SOLE

Lightly battered Fried Calamari with an Aioli sauce, sautéed jumbo shrimp and Filet of Sole

The fish is prepared any style you like such as Grilled, Sauteed, Steamed, Broiled or al Pomodoro.

Centre Platters & 2nd Entrées

ITALIAN SAUSAGES

Choice of Mild, Medium or Hot

ROAST LAMB WITH HERBS

ROAST CHICKEN ALLA ROSAMARINA

Served in a virgin olive oil & rosemary jus

MIXED GRILL

Italian sausages, roast lamb, roast chicken & veal/pork shish kebob

TRIPPA

In a homemade light tomato broth

ROAST QUAILS

Served in a rosemary, thyme & garlic rub

PORCHETTA WITH SALAD & DINNER ROLLS OR CENTRE DISH

CHICKEN CACCIATORE

Roast chicken pieces sautéed in a homemade light tomato sauce served with a California salad in a balsamic vinaigrette

Duo Entrées

LEMON HERBED CHICKEN KABOBS & VEAL ROAST

Chicken breast on a skewer marinated in lemon & herbs and a veal roast loin served in a rosemary infused natural jus

VEAL ESCALOPE & A JUMBO SHRIMP (8/12)

A veal escalope sautéed in a white wine, mushroom & butter sauce and a broiled jumbo shrimp in a garlic & butter sauce

VEAL ESCALOPE & STUFFED CHICKEN SUPREME

A veal escalope sautéed in a white wine, mushroom & butter sauce and a stuffed chicken supreme

VEAL MEDALLION & JUMBO SHRIMP

A 6 oz. veal medallion (veal tenderloin) in a white wine sauce and a jumbo shrimp wrapped in zucchini

VEAL ROAST AU JUS AND CHICKEN ESCALOPE

A veal roast loin served in a rosemary infused natural jus and a chicken escalope sautéed in a white wine, mushroom & butter sauce

4 JUMBO SHRIMP IN A GARLIC & BUTTER SAUCE AND A GRILLED VEAL CHOP

PREMIUM PLATED SIGNATURE ENTRÉES

DARK ALE FLANK STEAK

Dark ale marinated black angus flank steak with truffle mashed potatoes, roasted carrots & balsamic jus

THAI RED CURRY

Thai red curry with choice of corn fed free range chicken, black angus tenderloin beef or thai jumbo shrimp, served with perfumed jasmine rice

BLACK ANGUS BEEF BOURGUIGNONNE

Black angus beef bourguignone with red wine reduction, pearl onions, mushrooms, root vegetables & buttered noodles

SICILIAN CHICKEN CACCIATORE

Corn fed free range chicken cacciatore with fire roasted plum tomatoes, sweet peppers, basil, crimini mushrooms & buttered noodles

ASIAN BLACK ANGUS BEEF STIR-FRY

Asian beef stir-fry with bean sprouts, bok choy, Daikon napa cabbage, chili plum glaze & steamed rice

SPANISH LAMB STEW

Spanish style hormone free lamb stew with chorizo, navy beans, plum tomatoes & smoked paprika

BLACK ANGUS PRIME RIB

Black pepper and roasted garlic encrusted black angus prime rib roast

ALASKAN BLACK COD

Roasted Alaskan black cod with vegetable couscous

CALIFORNIA CHICKEN BREAST AVEC FOIE GRAS

Roasted corn fed free range chicken breast with savory Daikon napa cabbage, smoked bacon & foie gras jus

L'AMOUR VEAL CHOP (12OZ)

Grilled veal chop with porcini mustard, crispy onions & parsnip purée

BEEF MICHEL

Black angus beef tenderloin with braised shallots finished in a Sangiovese jus

LAMB FRANCINE

Fresh Ontario hormone free lamb chops with mushroom & leek ribbons finished in a pomegranate glaze

VEAL CHOP PARISIEN (12 OZ)

Parisien grilled veal chop with olive mashed potato, portobellos & roasted tomato

TUSCAN VEAL MEDALLIONS

Pan seared Provimi veal medallions with roasted onion mash, seasonal vegetables drizzled in a Valpolicella glaze

OLIVIA SEA BASS

Tapenade crusted Chilean sea bass with roasted fennel & mushroom ragout

QUAILS PROVENÇAL

Provençal roasted quails with wild rice sugar snap peas & figs

AMARONE SHORT RIBS

Amarone marinated braised short ribs with cipollini onions & plum tomatoes

PINWHEEL STUFFED SALMON

Pinwheel stuffed salmon filet with Maine lobster & chèvre

MUSKOKA STUFFED CHICKEN BREAST

Corn fed free range chicken breast filled with leek mushrooms & fontina

MAPLE GLAZED STERLING SALMON FILET

Slow roasted Sterling salmon filet, maple glazed atop a bed of julienne vegetables

BASQUE PAELLA

Paella rice with shrimp, chorizo, chicken, calamari, mussels, peas, tomato, onions & parsley, finished with saffron

HORS-D'OEUVRES

BRUSCHETTA	\$1.25 per piece
ASSORTED PHYLLOS	\$1.00 per piece
CHICKEN SATAYS WITH PEANUT SAUCE	\$1.00 per piece
MINI WRAPS	\$1.75 per piece
MINI PIZZAS	\$2.50 per piece
ONTARIO LAMB CHOP	\$9.00 per piece
CHICKEN FINGERS	\$1.25 per piece
MINI FOCCACIA	\$2.00 per piece
POLLO SKEWER	\$2.00 per piece
MINI EGG ROLLS AND PLUM SAUCE	\$1.00 per piece
MINI RICE CROQUETTES	\$1.00 per piece
TANDOORI CHICKEN LOLLIPOPS	\$1.75 per piece
CHUZO SKEWER	\$2.50 per piece
MANGO AND CREAM CHEESE WONTON	\$1.25 per piece
GUAVA WONTON	\$2.00 per piece
GAZPACHO	\$1.25 per piece
ASSORTED BAGUETTE SANDWICHES	\$3.75 each
BEEF SATAYS	\$1.25 each
VEGETABLE MINI SPRING ROLLS	\$1.25 each
SWEET PEA AND CORN CHOWDER SHOOTER	\$3.00 each
BLACK CAVIAR AND CRACKERS	\$3.00 per piece
LOBSTER AND SALMON CAVIAR AND CRACKERS	\$3.00 per piece
CREAM OF SHRIMP ON CRACKERS	\$1.50 per piece
JUMBO SHRIMP AND COCKTAIL	\$3.25 per piece
SCALLOPS WRAPPED IN BACON	\$4.00 per piece
CROSTINI OF LOBSTER WITH SLICED GREEN APPLE	\$3.75 per piece
MUSSELS SOUTH ITALIAN STYLE	\$2.75 per piece
ROAST VEAL TONNATA	\$2.00 per piece
TUNA SASHIMI	\$5.25 per piece
MOROCCAN LAMB CHOPS	\$9.50 per piece
PHYLLO PASTRY FILLED WITH LOBSTER AND BRIE	\$3.75 per piece
SEA SCALLOPS WRAPPED WITH BACON	\$14.00 per piece
SMOKED SALMON ROTOLO	\$3.00 per piece
MUSHROOM CAPS STUFFED WITH SPINACH & BREADCRUMBS	\$1.00 per piece
MUSHROOM CAPS STUFFED WITH GORGONZOLA & SPINACH	\$2.25 per piece
CAMEMBERT AND WALNUTS FILLED PHYLLO	\$2.00 per piece
INTERNATIONAL CHEESE BOARD AND CRACKERS	\$6.00 per person
RAW MALPECS OYSTERS	\$4.00
TRAY OF HOT HORS-D'OEUVRES (50/TRAY)	\$65.00
TRAY OF DELUXE HORS-D'OEUVRES (50/TRAY)	\$75.00

DESSERTS

DESSERT A TROIS

Pastry Chef's choice of 3 delectable mini desserts

ASSORTED TARTUFO ICE CREAM

An assortment of Amaretto, chocolate/ raspberry, vanilla and coconut tartufos

CRÊPE GELATO

A crêpe filled with French Vanilla ice cream and a raspberry swirl, served on a berry coulis and drizzled with chocolate sauce

ASSORTED FRENCH & ITALIAN PASTRIES

FRESH FRUIT PLATTERS

LARGE FRUIT MOLD ICE CREAM

NEW YORK CHEESECAKE

ORANGE & LEMON CUP

Orange and lemon sherberts in its natural husk

CLASSIC CRÈME BRÛLÉE

POACHED PEAR ANJOU

Pear poached in red wine

DOUBLE FUDGE CHOCOLATE TORTE

STRAWBERRY SHORTCAKE

DULCE DE LECHE TORTE

CHOCOLATE PEANUT BUTTER TORTE

CARAMEL CRUNCH TORTE

Dessert Stations

Served with 100% Colombian Coffee, Tea and Decaf

CAKE & PASTRY STATION

An assortment cakes, French & Italian pastries

DELUXE SWEET TABLE

An assortment of cakes, French & Italian pastries & seasonal fresh fruit platters

SEAFOOD AND SWEET TABLE

An assortment of lobster, snow crab legs, clams, cod cakes, mussels, shrimp, fish salad plus cakes, Portuguese & French pastries & fresh fruit

LIVE CRÊPE STATION

Served with whipped cream, vanilla ice cream, raspberry & chocolate sauce

LIVE NUTELLA CRÊPE STATION

Served with banana, nutella & whipped cream

LIVE WAFFLE STATION

Fresh fruit, whipped cream, vanilla ice cream, strawberry & chocolate sauce

LIVE WAFFLE AND CREPE STATION CHOCOLATE FOUNTAIN

Served with marshmallows, Italian wafers & fresh fruit

CHEESE STATION

An assortment of cheeses such as Parmigiano-Reggiano, Blue cheese, cheddar & provolone accompanied with assorted crackers & grapes

LIVE CHEESECAKE STATION

New York style cheesecake served with choice of toppings of whipped cream and strawberry, lemon or mango fruit coulis

LIVE ITALIAN CANNOLI STATION

Mmmmm, it's Italian dessert time, Our Pastry Chef will fill cannolis with guests choice of fillings: ricotta, chocolate or pistachio cream

LIVE BIGNET STATION

Love the French desserts? Our Pastry Chef will fill French bignets with guests choice of fillings: chocolate, vanilla or pistachio cream

TRUFFLE STATION

Chocolate ganache coated in chocolate cocoa or toasted chopped nuts & coconut

CAKE POPS STATION

Assorted pieces of cake coated with icing sugar and chocolate resembling lollipops

ZEPPOLE STATION

Baked Cream Puffs made from choux pastry filled with ricotta or chantilly cream with amarena cherries

BARS

Open Bars

DELUXE BAR

Red & White Wine, assorted Beer, 5 bar brands (Vodka, Gin, Whiskey, Scotch, Rum), plus Vermouth, Peach Schnapps, Dubonnet and Liqueurs. including Soft Drinks, Juices, bottled Flat & Sparkling Water, Coffee, Tea & Espresso.

WINE & BEER BAR

Red & White Wine, Beer & Soft Drinks included Bar is closed to guests. Wine & beer will be served by the waiters to the tables

WINE DURING DINNER

Red, White Wine, Juice, and Soft Drinks included Bar is closed to guests, Wine & Soft Drinks will be placed on the tables

Wine is served during meal service only.

MARTINI SERVICE AT THE BAR BEFORE DINNER

MARTINI SERVICE AT THE BAR ALL NIGHT

MARTINI STATION BEFORE DINNER

MARTINI STATION ALL NIGHT

SOFT BAR

Soft Drinks, Juice, Coffee & Tea

SPECIALTY COFFEE STATION

Choices of Spanish, Irish and Monte Cristo Coffees with whipped cream

WINE & CHOCOLATE TASTING STATION

2 Red Wines (Shiraz & Cabernet Franc), 2 White Wines (Pinot Grigio & Chardonnay), 2 Dessert Wines (Vidal & Riesling) and 4 types of Chocolate including: Dark Belgium, Swiss Milk Chocolate, Italian Dark Chocolate & French Chocolate

SPUMANTE TOAST

Dry Spumante & Strawberry toast

Dessert Liqueurs

Dessert Ice Wine, Port Wine or Irish Coffee or Americano coffee with Bailey's Irish cream & whipped cream

Champagnes

MOËT & CHANDON CHAMPAGNE

DOM PERIGNON CHAMPAGNE

SPUMANTE

Premium Bar Add-Ons

ADD CHAMPAGNE TOAST \$2.50

ADD GREY GOOSE \$1.00

ADD IMPORTED BEER \$1.25

Stella Artois and Corona

ADD GRAPPA, TEQUILA & LIQUEURS \$3.00

ADD COURVOISIER VS, HENNESSEY & JOHNNIE WALKER BLACK \$4.00

ADD CHRISTMAS BAR ITEMS \$5.00

Eggnog spiked with Bacardi Dark Rum and sprinkled with Cinnamon including Holiday Martinis of Chocolate, Crantini, Apple and Candy Cane.

ADD RECEIVING TABLE LIQUEURS \$2.00

Cognac, Bailey and Liqueur on the Receiving Table during Reception

ADD TAJ MAHAL PREMIUM \$8.00

Stella Artois, Heineken & Corona, 5 Premium Bar Brands (Absolut and Grey Goose Vodkas, Tanqueray Gin, Crown Royal Whiskey, Johnnie Walker Red and Johnnie Walker Black Scotch and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, Courvoisier VS Cognac, Grand Marnier, Glenlivet Single Malt Scotch, Jägermeister, Tequila and Hypnotiq.

ADD LOUIS XIV PREMIUM \$5.00

Red & White Wine, assorted Beer plus Stella Artois & Corona, 5 bar brands (Absolut and Grey Goose Vodkas, Tanqueray Gin, Canadian Club Whiskey, Johnnie Walker Red Scotch and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, Courvoisier VS Cognac, Grand Marnier, Glenlivet Single Malt Scotch, Jägermeister, Tequila and Hypnotiq.

ADD KOSHER BAR PREMIUM \$4.00

Kosher Red Wine and White Dry Wine, assorted Beer, 5 bar brands (Polar Ice Vodka, Beefeater Gin, Wisers' Special Old Whiskey, Ballantine's Scotch and Lambs Rum), Cognac, Brandy, Liqueurs, Grappa and Aperitifs.

ADD WAITER BAR SERVICE - NO BARTENDER LESS \$1.50

(Available for Events under 50 guests)

CHÂTEAU LE JARDIN
CONFERENCE • EVENT VENUE

EVENT
Enhancements

EVENT ENHANCEMENTS - STATIONS

ALL STATIONS ARE FOR A MINIMUM OF 100 PERSONS. FOR LESS THAN 100 PERSONS, A PREMIUM WILL APPLY.

BRIDAL SHOWER ANTIPASTO BAR

An assortment of prosciutto, smoked turkey breast, salami, provolone, olives, grilled zucchini, grilled red peppers, bruschetta, marinated mushrooms, marinated eggplant, beet salad, Caprese salad, 5 mixed bean salad, baby corn salad and assorted Baguettes & freshly baked artisan gourmet buns.

\$12.00 per person

STAG ANTIPASTO BAR

An assortment of Genoa salami, smoked turkey breast, sopressata, provolone, sun-dried tomatoes, jardinière, olives, California salad, bruschetta, marinated mushrooms, medium spicy sausage, trippa and pasta & faggioli

\$14.00 per person

SEAFOOD STATION

Seafood display of lobster, shrimp, clams, oysters & mussels accompanied by fresh horseradish, seafood sauce, lemon wedges & Tabasco

\$25.00 per person

OYSTER BAR

A fresh selection of oysters served with fresh lemons, seafood sauce, horseradish & Tabasco 150 oysters per every 100 guests

\$7.00 per person

SUSHI STATION

Hand-rolled, assorted nigiri of yellowtail, shrimp & tuna, and sushi rolls of avocado-cucumber, spicy tuna, vegetable & California rolls and served with wasabi, ginger & ponzu sauce

\$9.00 per person

LAMB CHOP STATION

Succulently grilled rack of lamb chops served 2 per person in a natural lamb jus

\$17.25 per person

MARTINI LAMB CHOP STATION

Grilled lamb chop over Yukon gold mashed potatoes in a martini glass, topped with fried leeks & lamb

\$10.50 per person

PORCHETTA STATION

In-house oven roasted porchetta (no head) carved & served with fresh panini buns, hot banana peppers, horseradish & sliced onions

\$6.75 per person

LIVE PRIME RIB CARVING STATION

Slowly roasted Canadian AAA prime rib served with beef au jus, a creamy horseradish sauce, mustard seed and freshly baked dinner rolls

\$16.25 per person

PROSCIUTTO & PARMIGIANO CARVING STATION

Freshly sliced prosciutto and carved parmigiano with sliced cherry tomatoes drizzled with Italian virgin olive oil & a well aged balsamic vinegar

\$9.95 per person

LIVE SPEDUCCI STATION

A choice of either 2 lamb, 2 chicken or 2 beef spieduccis per person, grilled to perfection by our experienced Chefs.

\$6.00 per person

\$5.00 PP - Chicken | \$6.00 PP - Beef

LIVE SAGANAKI STATIONS

Flambéed kefalotiri cheese with ouzo, Greek pita & lemon

\$4.00 per person

MEDITERRANEAN TAPAS STATION

An assortment of chef's choice of tapas. Additional selections available on request for an additional charge

\$5.00 per person

MINI BEEF SLIDERS & FRENCH FRIES STATION

Mini beef sliders accompanied with all the traditional toppings consisting of ketchup, mustard, mayo, shredded cheddar cheese, sliced pickles, tomatoes & onions and fresh fried Yukon gold french fries

\$6.00 per person

MAC AND CHEESE STATION

A twist to the classic mac & cheese, macaroni served with our famous Asiago, Parmigiano Reggiano & Gorgonzola cheese sauce, finished off with a topping of crushed fresh fried potato chips

\$5.50 per person

EVENT ENHANCEMENTS - STATIONS

LIVE GOURMET GRILLED CHEESE STATION

The sandwich we know and adore is no longer just for kids. Made to order; grilled cheese sandwiches. Your guests will select from brie, aged white cheddar, Swiss, provolone and American cheddar cheeses. Accompanied with caramelized onions grilled vegetables, sun-dried tomatoes, tapenade & roasted peppers

\$6.50 per person

PUB CRAWL STATION

A station of chicken fingers, Italian sausage and Buffalo chicken wings with crudites & dip and fresh fried Yukon gold potato chips

\$7.50 per person

GRILLED PANINI STATION

Your guests choice of international cheeses, turkey, ham, prosciutto, mushrooms & roasted red peppers, grilled to order by our Chefs on an in-house freshly baked panino

\$6.50 per person

MASHED POTATO MARTINI STATION

Elegant martini glasses filled with buttery whipped Yukon gold mashed garlic potatoes. Flavour your mashed potato with a variety of toppings of herb butter, fresh chives, scallions, cheddar cheese, diced bacon, diced tomatoes, sour cream, sautéed baby spinach & demi-glace beef gravy & cheese sauce

\$7.00 per person

LIVE CHOW MEIN STATION

Cooked live in front of your guests; vegetable chow mein accompanied by a choice of baby shrimp or thai chicken served to guests in authentic Chinese boxes & chop sticks

\$6.00 per person

LIVE FLAMBÉED STATION

Prepared live by our Chefs. Black tiger shrimp, flambéed in sambuca and fresh tomatoes or our shrimp diavola, flambéed in spiced tomato wine & black olives

\$9.00 per person

LIVE PASTA STATION

Guests choice of spaghetti, cicatelli, or linguini cooked to order with a choice of tomato, rosé or cream sauce and served with Parmigiano cheese & spicy oil

\$6.25 per person

PIZZA STATION

Flatbread pizza with Chef 's choice of a variety of toppings such as grilled eggplant & zucchini, pepperoni, roasted red peppers, sliced Yukon Gold potatoes with sea salt & rosemary, black olives, goat cheese, gorgonzola cheese, Italian sausage, artichokes, prosciutto, Genoa salami, etc.

\$6.25 per person

JUMBO SHRIMP STATION WITH GRILLED PINEAPPLE

Cooked right before your eyes; marinated jumbo shrimp paired & skewered with seasonal fresh pineapple grilled to perfection

\$9.00 per person

CHEESE AND FRUIT DISPLAY

Fresh seasonal fruit beautifully displayed alongside a domestic & international curated cheeseboard, served with water crackers & flat breads

\$9.00 per person

LIVE RISOTTO STATION

Chef prepared Carnaroli rice risotto.

Pick one of our signature risottos:

Wild mushroom risotto, asparagus risotto, roasted squash & pancetta risotto, rock shrimp & beet risotto OR braised leek & gorgonzola risotto

\$7.00 per person

LIVE MINI PULLED PORK SLIDERS STATION

Chef prepared pulled pork sliders in our signature BBQ sauce topped with our homemade Asian slaw

\$7.00 per person

EVENT ENHANCEMENTS - STATIONS

MINI SOUP SHOOTERS STATIONS

Chef choice mini soup shooters served with herbed crostini

\$6.00 per person

LIVE FRENCH TOAST STATION

Our French toast is made of a soft bread that is both sweet and light. Sliced bread dipped in light egg batter & grilled, topped with dusted sugar

\$6.00 per person

LIVE OMELETTE STATION

Our Chefs will prepare omelettes to order. Guests choice of ingredients include shredded cheddar, diced ham, diced peppers, diced onions, bacon, mushrooms, green peppers & tomatoes

\$7.00 per person

CHOCOLATE FOUNTAIN

Warm flowing Belgium milk, white or dark chocolate, served with homemade Italian cookies, marshmallows & optional seasonal fresh fruit

\$5.00 per person or \$5.00 with Fresh Fruit

BANANA NUTELLA CRÊPE STATION

Our chefs will prepare homemade fresh crêpes and fill them with nutella & banana slices

\$6.00 per person

LIVE CRÊPE OR WAFFLE STATION

Crepes & Belgium waffles made to order in front of your guests. Served with whipped cream & vanilla ice cream. With toppers of maple syrup, icing sugar & cocoa powder, whipped dairy butter & choice of strawberry or chocolate sauces

\$4.75 per person

CREPE AND WAFFLE STATION

\$6.00 per person

POPCORN CART STATION

Freshly popped just like at the movie theatre! Traditional real butter & salted popcorn

\$4.00 per person

LIVE PANCAKE STATION

Hot, fresh, fluffy buttermilk pancakes made right before your eyes; served alongside sweet toppings, maple syrup, chocolate, strawberry & caramel sauce and a wide selection of toppers including whipped cream, sprinkles, mini chocolate chips, chocolate powder, icing sugar & cinnamon sugar

\$6.00 per person

YOGURT SMOOTHIE STATION

A live fresh fruit smoothie station with a variety of flavours and customized to taste (up to 3 choices of custom smoothie creations, additional selections available on request for an additional charge). A blend of milk, yogurt, honey, juice & seasonal fruit. Non-dairy options available upon request

\$4.50 per person

CAVIAR & FLAVOURED VODKA STATION WITH ICE LUGE

Chilled flavoured vodka flowing through an ice luge accompanied by caviar served on a Blini

\$14.25 per person

OYSTER BAR & FLAVOURED VODKA STATION WITH ICE LUGE

A fresh selection of oysters served with fresh lemons, seafood sauce, horseradish & tabasco. Served with Chilled flavoured vodka flowing through an ice luge 150 oysters per every 100 guests

\$13.00 per person

COTTON CANDY STATION

Up to 3 flavours to choose from. Blue Raspberry, Cherry, Lemon, Grape, Chocolate, Banana, Bubblegum, Orange, Key Lime, Sour Blue, Strawberry, Pink Vanilla, Lime, Maple Bacon, Yellow Coconut, Maple, Berry & Watermelon.

\$40.00 per additional flavour

\$100.00 per additional hour

Preferred Vendor List

DJ / ENTERTAINMENT CONTACT INFORMATION

Name of Company: DJ EMPORIUM
Contact Number: 905.851.3178

DECORATOR CONTACT INFORMATION

Name of Company: S2 Events
Contact Person: Rosemary Parentela
Contact Number: 905.850.8000

PHOTOGRAPHER / VIDEOGRAPHER CONTACT INFORMATION

Name of Company: RAW FOCUS MEDIA
Contact Person: Christian Bebis
Contact Number: 647.922.1295

EVENT PLANNER INFORMATION

Name of Company: Tra Di Noi Events
Contact Person: Linda Vercillo
Contact Number: 416.388.6773

LIMOUSINE INFORMATION

Name of Company: A Celebrity Limousine
Contract Person: Rob
Contact Number: 416.410.2226

FLORIST CONTACT INFORMATION

Name of Company: Ital Florist
Contact Person: Ester Paris Mauro
Contact Number: 416.745.7045

WEDDING CAKE CONTACT

Inquire within Château Le Jardin
Contact Number: 905.851.2200

ENTERTAINMENT INFORMATION (BACHELOR EVENTS, CASINO & POKER TOURNAMENT ENTERTAINMENT)

Name of Company: BlackBook Events
Contact Person: Marco Gismondi
Contact Number: 416.910.4963



CHÂTEAU LE JARDIN

CONFERENCE • EVENT VENUE

EXPERIENCE EXCELLENCE

8440 HIGHWAY 27, WOODBRIDGE, ON L4L 1A5
905.851.2200 — LEJARDIN.COM