

# *Diamond Wedding Package*

## **Cocktail Reception**

Chef's Choice Hot & Cold Hors D'Oeuvres circulated upon arrival of guests,  
(3 hot & 3 cold)  
Signature Bride & Groom Cocktail Circulated.

## **Antipasto Platted**

Freshly sliced Prosciutto with Bocconcini and Tomato Caprese, Marinated Olives and Sundried Tomatoes, Grilled Eggplant, Zucchini and Peppers, Marinated Vegetables in olive oil, Assortment of Specialty Breads and fresh Baked Focaccia center table.

## **Pasta Course**

Duo Pasta with Penne in a Tomato Basil Sauce and Cheese Filled Agnolotti in a Cream Sauce.

## **Entrée**

Braised Short Rib with Reduced Demi-Glaze and Chicken Supreme in a Lemon Wine Sauce accompanied with Market Fresh Seasonal Vegetables & Slow Roasted Potatoes.

## **Desert**

Trio Desert with Chocolate dipped Strawberry, Tiramisu & Mini New York Cheesecake.

## **Late Night Station**

Client to provide Wedding Cake, Ascott Parc to Serve at Station. Coffee and Tea Station, Poutine and Beef Sliders.  
*Served with condiments*

## **Ascott Premium Select Open Bar**

A full selection of premium reserve liquors & liqueurs, imported & domestic beer, red & white wine.  
Soft Drinks, coffee, tea & espresso

**\$149 Per Person**

Price based on 80% capacity

Off Season Prices may be discounted by 5% to 10% - Minimum Guest Hall

Guarantee may apply

Tax & Gratuities extra

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