

# *Platinum 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.

## **First Course**

Mixed Green Salad with Balsamic Vinaigrette served with Basket of Specialty Bread & Homemade Focaccia per table.

## **Pasta Course**

Penne in a Rose' Sauce or Pasta Casarecce served in a Home-made Tomato Basil Sauce.

## **Main Entrée**

Chicken Breast Supreme and Braised Short Rib with demi-glaze  
Served with Market Fresh Seasonal Vegetables & Slow Roasted Potatoes.

## **Desert**

Ice cream Crepe garnished with Strawberry Coulis  
Coffee, Tea & Espresso Service.

## **Late Night**

Client to provide Cake, Ascott Parc to Serve at the Coffee and Tea Station.

## **Ascott Premium Select Open Bar**

A Selection of Premium Select Liquors & Liqueurs, Red & White Wine, Domestic Beer, Still & Sparkling Glass Bottled Soft Drinks, Juice, Coffee, Tea & Espresso.

**\$139 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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