

Signature Wedding Package

Ascott Parc Deluxe Antipasto Bar and Sea Food Bar

Charcuterie Board filled with an Assortment of Freshly Sliced Cured Meats, Variety of Assorted Cheese with Artisan Crackers, Giardiniera, Dried Fruit, Assorted Olives, Freshly Baked Focaccia & Bread sticks, Assorted Salads, Seafood Salad, Smoked Salmon florets, Steamed Mussels in Tomato Sauce, Fried Calamari Rings, Black Tiger Shrimps in Butter & Garlic sauce.

First Course

Pasta Casareccia in a Tomato Sauce with Fresh Basil or Penne Rose' sauce
Cheese Filled Ravioli in a Cream Sauce.

Main Entrée

Braised Short Rib with Reduced Demi-Glaze & Chicken Supreme in a Lemon Wine Sauce served with Oven Roast Potatoes and Medley Vegetable Wrap Accompanied with Garden Mix Salad in a Balsamic Vinaigrette.

Dessert

Chocolate & Vanilla Tartufo with Fresh Berries.

Late Night Station

Client to provide Wedding Cake, Ascott Parc to Serve at the Coffee and Tea Station , Poutine and Mini Beef Slider Station and Build your own Tacos Station with softshell and hardshell tacos, condiments and toppings.

Ascott Premium Reserve Open Bar

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

\$169 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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