



Social Events Package



Antipasto

Freshly sliced Prosciutto with Parmesan Chunks, Bocconcini, Marinated Olives, Sundried Tomato, Grilled Vegetables, Assortment of Specialty Bread & Fresh baked Focaccia Centre Table.

Pasta

Pasta Casarecce in a Tomato Basil Sauce or Penne al Rose'.

Main Course

Chicken Breast in a lemon wine sauce or Veal Scaloppini in a Mushroom Sauce Accompanied with Slow Roasted Potatoes & Seasonal Vegetables. Mixed Greens in a Balsamic Vinaigrette (Centre Table).

Dessert Service

Cake Station (client to provide cake, Ascott Parc to cut and serve).

Ascott Parc Wine Bar

A full selection of domestic beer, red & white wine, still & sparkling glass bottled water, coffee, tea & espresso.



\$125 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

GET IN TOUCH IN US FOR MORE INFORMATION