



# DIAMOND PACKAGE

## COCKTAIL RECEPTION

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

## FIRST COURSE

Basket of Specialty Bread & Homemade Focaccia per table.  
Plated Caesar Salad served with Parmigiano Cheese Shavings & Croutons

## PASTA COURSE

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

## MAIN ENTRÉE

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

## DESSERT

Trio Dessert with chocolate dipped strawberry, Tiramisu, and Mini Cheesecake  
Coffee, Tea & Espresso Service

## LATE NIGHT STATION

Client to provide Cake, Ascott Parc to Serve at Station with Coffee and Tea  
Station. Mini Sliders and Poutine Ascott

## OPEN BAR ( 7 HOURS)

Premium Reserve Bar A Selection of Premium Reserve Liquors & Liqueurs, Red & White  
Wine, Domestic Beer, Still & Sparkling Glass Bottled Water, Coffee, Tea and Espresso.

**\$179.00 PER PERSON**

Off Season Prices are discounted 10% - Minimum Guest Hall Guarantee Required  
- Tax & Gratuities extra