

SIGNATURE WEDDING

COCKTAIL RECEPTION SIGNATURE BRIDE & GROOM COCKTAIL CIRCULATED.

Ascott Parc Deluxe Antipasto Bar With Seafood Ascott Seafood Salad, Freshly Sliced Prosciutto di Parma, Grana Padano Wheel, Roasted Italian Sausage, Roasted Red Peppers, Hot Banana Peppers, Sundried Tomatoes, Mushroom Mélange, Giardiniera, Bocconcini Ala Caprese, Ascott Seasoned Black & Green Olives, Grilled Zucchini, Pickled Eggplant, Greek Village Quinoa Salad, Beetroot Salad, Mixed Bean Salad, Bruschetta, Home-made Pizza, Focaccia & Specialty Breads. Fried Calamari, Fried Black Tiger Shrimps, Mussels, Shrimp Cocktail & Smoked Salmon.

FIRST COURSE

Basket of Specialty Bread & Homemade Focaccia per table.

PASTA COURSE

Casarecce in a Vodka 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

Served with Garden Mix Salad in a Balsamic Vinaigrette

DESSERT

Trio Crème Brûlée, Cheesecake, & Chocolate dipped Strawberry Coffee, Tea & Espresso Service.

LATE NIGHT STATION

Sweet Table with assorted cakes, tarts, pastries with Fresh Fruit Platters Poutine and Mini Beef Slider Station Coffee and Tea Station.

OPEN BAR (7 HOURS)

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

\$209.00 PER PERSON

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