



Château
Le Jardin
Conference & Event Venue

8440 Hwy #27 (at Hwy #7) Woodbridge, ON



PLANNING A
WINTER
WEDDING?

\$85 PER PERSON*

Friday or Sunday – \$75

RECEPTION

A selection of Canapés served Butler Style:

(based on 3 pieces per person)

Le Jardin Grilled Antipasto: Prosciutto, Bocconcino, grilled Mushrooms, Peppers, Zucchini & Eggplant

MAIN COURSE

Casareccie al Sugo & Agnolotti stuffed with Butternut Squash:

A twisted pasta served in a Plum Tomato and Fresh Basil sauce & Agnolotti pasta filled with Butternut Squash served in a Rosé Sauce

9oz French cut Veal Chop: grilled to perfection served in a Red Wine Reduction with Roast Potatoes & a medley of seasonal Vegetables

Jardin Salad (centre table)

Crêpe Gelato: A homemade crêpe filled with French Vanilla ice cream served on a Berry Coulis and drizzled with a Chocolate Cognac sauce

Deluxe Sweet Table: An assortment of Cakes, Pastries, seasonal Fresh Fruit Platters & Ice Sculpture

Wedding Cake Service (client to provide wedding cake)

OPEN DELUXE BAR

Coffee, Tea & Espresso

905.851.2200 • 800.533.3009

www.lejardin.com • inquiry@lejardin.com

*Promo is valid January to April - Applicable to new bookings only. Based on a minimum of 125 guests per section of the Grand Renaissance Ballroom or a minimum of 225 guests per section of the Grand Versailles Ballroom. Winter Wedding Promo must be mentioned at the time of booking. Taxes & Gratuities not included. Please inquire with your sales consultant.

