

# APPETIZERS

## HORS D'OEUVRES

Canapés (3 Canapés per person)

**Canapés & Hot Hors D'oeuvres:** Choice of 3 Canapés and 3 Hot Hors D'oeuvres per person **\$3.50**

**Canapés:** Caprese mini skewers, Shrimp Cocktail, Olive Tapenade in Puff Pastry, Smoked Salmon & Cream Cheese on a Cucumber or Prosciutto & Cantaloupe Squares **\$8.25**

**Hot Hors D'oeuvres:** Mini Quiche, Spanakopitas, Spring Rolls or Beef Satays

## SALAD APPETIZERS

**Romandicchio Salad:** Romaine Lettuce & Radicchio in Balsamic Vinaigrette **\$4.50**

**California Salad:** Fresh Spring Mix in Balsamic Vinaigrette **\$4.50**

**Jardin Salad:** Field Greens, Grated Carrots and Red Cabbage in Balsamic Vinaigrette **\$4.75**

**Jardin Mixed Green Salad:** An assortment of Spring Mix and Romaine Lettuce in a Pure Virgin Olive Oil, Dijon, Honey & Balsamic Vinaigrette. **\$4.50**

**Supreme Jardin Salad:** California Spring Mix, Radicchio, Cucumber, Belgian Endive, Sliced White Mushrooms and Parmigiano Crisp in a Pomegranate Vinaigrette **\$6.50**

**Greek Salad:** Lettuce, Feta Cheese, Kalamata Olives, Tomatoes, Oregano & Green Peppers **\$5.50**

**Caesar Salad:** A mixed salad of Romaine Lettuce, Croutons, Bacon Bits & Parmigiano Cheese **\$4.75**

**Spinach Salad:** Young Spinach leaves, crumbled Goat Cheese, Mandarin segments and herbed Croutons in a Raspberry Balsamic Vinaigrette **\$5.00**

**Caprese Salad:** Tomato & Bocconcini Salad on a bed of Mixed Greens in a Balsamic and Olive Oil **\$5.50**

## ANTIPASTI

**Prosciutto & Melone:** 2 slices of Prosciutto over 2 Cantaloupe wedges **\$5.75**

**Antipasto Primavera:** Prosciutto, Cantaloupe, Bocconcino, Jardinière, Button Mushrooms sott'olio and Marinated Eggplant **\$5.75**

**Antipasto Italiano:** Sopressata, Hot Capicollo, Salami, Provolone Cheese, Black Olives & Jardinière **\$6.00**

**Grilled Vegetable & Bocconcino Tower:** Tower of Eggplant, Zucchini, Peppers and Bocconcino drizzled with aged Balsamic **\$5.25**

**Smoked Salmon Antipasto:** Spanish Onions & Capers on a bed of Fresh Spring Mix in Vinaigrette **\$5.50**

**Smoked Salmon Rotolo:** stuffed with Cream Cheese, Ricotta & Vegetables on a bed of Fresh Spring Mix **\$7.75**

**Antipasto di Mare:** Prosciutto, Bocconcino, Mushrooms, Jardinière & Black Olives **\$8.25**

**Le Jardin Antipasto:** Prosciutto, Bocconcino, GRILLED - Mushrooms, Zucchini, Peppers & Eggplant **\$6.25**

**Bresaola Rucola:** Cured Beef and Parmigiano Reggiano shavings drizzled with aged Balsamic Vinegar **\$6.00**

## SEAFOOD APPETIZERS

**Jumbo Shrimp Involtni:** 3 Shrimp rapped in Zucchini, a Coulis of Shrimp & Fresh Spring Mix in Vinaigrette **\$8.00**

**Shrimp Cocktail:** 5 16/20 Jumbo Shrimp served with a classic Shrimp Cocktail Sauce **\$5.75**

**Sea Bass Appetizer:** A 4oz Sea Bass with an Orange Sauce and sautéed Spinach **\$9.75**

**Baked Salmon with sautéed Spinach & Saffron sauce** **\$8.50**

*The Seafood below is French Served*

**Pesce Misto Antipasto:** 3 grilled Jumbo Shrimp (16/20), 3 grilled Calamari and a grilled Scallop **\$7.75**

**Deluxe Pesce Antipasto:** 3 grilled Jumbo Shrimp (16/20), 3 grilled Calamari, 2 King Crab Legs and a 3 oz. broiled Lobster Tail **\$16.50**

**Pesce Misto Select Antipasto:** 3 grilled Jumbo Shrimp (16/20) , 3 King Crab Legs and a 4 oz. broiled Lobster Tail **\$12.50**



## ANTIPASTO STATIONS

<b>Oyster Station:</b> (150 oysters per 100 guests)	<b>\$3.50</b>
<b>Antipasto &amp; Salad Station – Stags:</b> An assortment of Salami Capicollo, Provolone, Sun-dried Tomatoes, Jardinière, Olives, Eggplant, Romandicchio Salad, Bruschetta, Marinated Mushrooms, Italian Sausage and Trippa Grilled	<b>\$13.50</b>
<b>Antipasto Bar:</b> An assortment of Foccacia, Grilled Vegetables of Zucchini & Eggplant, Smoked Salmon stuffed with Cream & Ricotta Cheeses, Rice Salad alla Marinara, Provolone Cheese, Prosciutto, Caprese Salad, Bruschetta, Marinated Mushrooms, Jardinière, sun-dried Olives, Roasted Peppers, Polenta with Mushrooms, Italian Sausage, Tripe and Whole Pacific Salmon	<b>\$15.00</b>
<b>Antipasto Bar &amp; Seafood:</b> The Antipasto Bar above plus a medley of Shrimp, Calamari and Mussels	<b>\$19.25</b>
<b>Antipasto Bar &amp; Deluxe Seafood:</b> The Antipasto Bar above plus a medley of Shrimp, Calamari, Mussels, Lobster Tails and Alaskan King Crab Legs	<b>\$23.75</b>
<b>Shower Antipasto Station:</b> An assortment of Prosciutto, Caprese Salad, Sun-dried Tomatoes, Jardinière, Olives, Grilled Eggplant, Zucchini, Red Peppers, Bruschetta & Marinated Mushrooms, Smoked Salmon stuffed with Cream & Ricotta Cheeses and Rice Salad alla Marinara	<b>\$10.25</b>
<b>Antipasto Station:</b> An assortment of Salami, Corned Beef, Smoked Turkey Breast, Provolone Cheese, Cheddar Cheese, Sun-dried Tomatoes, Jardinière, Olives, Grilled Eggplant, Red Peppers and Zucchini, Caesar Salad, California Salad, Bruschetta, Marinated Mushrooms and Italian Sausage	<b>\$10.25</b>
<b>Saganaki Live Station:</b> Flambéed Kefalitiri Cheese with Ouzo, Greek Pita and Lemon	<b>\$3.75</b>

## CENTRE ANTIPASTO ITEMS

Any Antipasto can be made Centre, just multiply the price by 1.5

<b>Deluxe Relish Tray:</b> A selection of Celery & Carrots sticks with Dip, Pickled Onions, Assorted Jardinière, Feta Cheese, Kalamata Olives and Pickles	<b>\$3.00</b>
<b>Bruschetta: 20 per table</b>	<b>\$2.00</b>
<b>Relish Tray:</b> A selection of Celery & Carrot sticks with Dip, Pickled onions, Pickles and Pickled Jardinière	<b>\$2.25</b>
<b>Oysters Rockefeller, Florentine or Fresh with Lemon:</b> (10 per table)	<b>\$2.50</b>
<b>Frutta Di Mare</b>	<b>\$3.75</b>

## SOUPS

<b>Consommé, Cream of Broccoli, Cream of Asparagus</b>	<b>\$3.75</b>
<b>Chicken Noodle, Leek &amp; Potato, Stracciatella, Minestrone</b>	<b>\$4.00</b>
<b>Tortellini (cheese filled) Soup</b>	<b>\$4.25</b>
<b>Caldo Verde, Butternut Squash Soup or Wild Mushroom Duxelle Soup</b>	<b>\$4.50</b>
<b>Clam Chowder, Pasta &amp; Faggioli</b>	<b>\$4.75</b>
<b>Seafood Chowder or Shrimp Bisque</b>	<b>\$5.25</b>
<b>Lobster Bisque</b>	<b>\$5.75</b>
<b>Zuppa Di Pesce:</b> Calamari, Clams, Mussels and Cuttlefish in a tomato broth	<b>\$7.25</b>
<b>Zuppa Di Pesce Deluxe:</b> The Zuppa Di Pesce above plus a 3 oz. Lobster Tail per person	<b>\$14.75</b>



## PASTAS

<b>Fettuccine al Sugo:</b> A fresh Tomato & Basil Sauce	<b>\$6.50</b>
<b>Agnellotti (Ricotta Cheese filled) alla Panna</b>	<b>\$7.25</b>
<b>Penne all'arrabiata</b>	<b>\$6.00</b>
<b>Rigatoni or Penne alla Vodka:</b> A Rosé Sauce with Pancetta and flambéed Vodka	<b>\$7.25</b>
<b>Fettuccine Alfredo</b>	<b>\$7.25</b>
<b>Farfalle alla Primavera alla Panna with a medley of vegetables</b>	<b>\$7.00</b>
<b>Farfalle with Smoked Salmon in a Rosé Sauce</b>	<b>\$7.25</b>
<b>Rigatoni alla Boscaiola:</b> Sautéed wild Mushrooms & Vegetables in a Cream Sauce	<b>\$7.00</b>
<b>Fettuccine al Sugo:</b> Sautéed strips of Chicken, Asiago Cheese & Thyme	<b>\$8.75</b>
<b>Spaghettini al Pesto</b>	<b>\$7.00</b>

## SPECIALTY PASTA DISHES

*All Risottos are made with Converted Rice, for Arborio Rice please add \$3.50 per person  
For 2 pastas add them together and multiply by 0.75*

<b>Risotto alla Milanese</b>	<b>\$7.50</b>
<b>Risotto of wild Mushrooms</b>	<b>\$6.50</b>
<b>Risotto of Asparagus</b>	<b>\$6.75</b>
<b>Risotto with roasted Butternut Squash &amp; Pancetta</b>	<b>\$7.75</b>
<b>La Sagna</b>	<b>\$7.00</b>
<b>Cannelloni di Carne or Ricotta &amp; Spinach alla Panna</b>	<b>\$7.00</b>
<b>Rotolo di Ricotta &amp; Spinach alla Panna</b>	<b>\$6.75</b>
<b>Manicotti di Ricotta &amp; Spinach alla Panna:</b> Crêpe	<b>\$8.50</b>
<b>Manicotti di Ricotta &amp; Funghi alla Panna:</b> Crêpe	<b>\$8.50</b>
<b>Manicotti di Ricotta &amp; Smoked Salmon alla Panna:</b> Crêpe	<b>\$8.75</b>
<b>Crêpe Pouch di Ricotta alla Panna</b>	<b>\$7.75</b>

## DUO PASTAS

<b>Penne al Sugo and Manicotti Di Ricotta &amp; Spinach alla Panna</b>	<b>\$10.00</b>
<b>Risotto of Wild Mushrooms &amp; Asparagus and Crêpe filled pouches of Ricotta &amp; Spinach alla Panna</b>	<b>\$10.00</b>
<b>Casareccia al Sugo and Rotolo di Ricotta alla Panna</b>	<b>\$10.00</b>
<b>Risotto with roasted Butternut Squash &amp; Pancetta and Cannelloni di Carne al Sugo</b>	<b>\$10.00</b>
<b>Crêpe filled pouches of Ricotta &amp; Spinach alla Panna and Fettuccine al Sugo</b>	<b>\$10.00</b>
<b>Risotto alla Milanese and Rotolo Di Ricotta &amp; Spinach alla Panna</b>	<b>\$10.00</b>

Le Jardin only uses Italian imported Parmigiano Reggiano Cheese, freshly grated on the premises.

*We at Le Jardin believe in supporting the community that supports us, by being part of the local food movement, whenever possible. Our Chefs have sourced and created a Menu that emphasizes freshness, seasonality, local availability and simple preparations. Dedicating ourselves to in-house butchery, smoking, curing, marinating and baking as well as creating our own sauces and dressings. We are able to provide our guests with the very best menu possible.*



# MAIN ENTRÉES

*All meats supplied by*



## FOWL

<b>Grilled Chicken Breast</b>	\$20.75
<b>Chicken Parmigiana</b>	\$21.00
<b>Chicken Breast all'Emiliana:</b> Baked with cooked Prosciutto & Mozzarella	\$22.75
<b>Chicken Supreme:</b> A ½ lb. Corn Fed Chicken Breast roasted to perfection	\$26.25
<b>Chicken Cordon Bleu:</b> Stuffed with Cooked Prosciutto & Swiss Cheese	\$22.00
<b>½ Rock Cornish Hen</b>	\$21.50
<b>Stuffed Chicken Supreme</b>	\$23.75

## VEAL

<b>Veal Scalloppini al Vino Bianco</b> (2 pieces)	\$24.00
<b>Veal Scalloppini al Vino Bianco - Bridal Shower</b> (1 piece)	\$21.25
<b>Veal alla Marsala</b> (2 pieces)	\$24.25
<b>Veal Parmigiana al Sugo with grated Parmigiano</b>	\$22.25
<b>Veal Roast alla Rosamarino</b>	\$21.50
<b>Saltimbocca alla Romana:</b> Sautéed Veal with Prosciutto & Sage	\$22.25
<b>Veal Cordon Bleu stuffed with Gorgonzola, Mozzarella, Tomato &amp; Asparagus</b>	\$23.00
<b>Grilled 9 oz French Cut Veal Chop</b>	\$25.00
<b>Stuffed 12 oz Veal Chop stuffed with Mushrooms &amp; Vegetables</b>	\$28.50

## BEEF

<b>8 oz Roast Beef</b>	\$21.25
<b>Beef Medallions:</b> Beef Tenderloin in a Cabernet Sauvignon Wine & Mushroom purée sauce	\$25.75
<b>8 oz Prime Rib of Beef au jus</b>	\$26.25
<b>10 oz Prime Rib of Beef au jus</b>	\$27.50
<b>6 oz Filet Mignon</b>	\$26.00
<b>Tournado Rossini:</b> Beef Tenderloin topped with Foie Gras & Bordelaise sauce	\$34.50
<b>Beef Wellington:</b> Beef Tenderloin topped with a Duxelle of Mushrooms and wrapped in a Puff Pastry	\$28.00

## SEAFOOD

<b>Filet of Sole alla Milanese:</b> Breaded & sautéed with a wedge of Lemon	\$20.75
<b>Baked Salmon au Gratin:</b> Topped with herbed breadcrumbs	\$21.50
<b>Salmon Wellington filet stuffed with Vegetables and wrapped in a Puff Pastry</b>	\$21.75
<b>4 Jumbo Shrimp in a Garlic/Butter sauce and 9 oz Grilled Veal Chop</b>	\$27.25
<b>8 oz Lobster au Gratin:</b> with fresh herbs and a Cognac Saffron sauce	\$36.50

## VEGETARIAN SUBSTITUTIONS

**Eggplant Parmigiana, Vegetarian La Sagna, Vegetable Stir Fry or Grilled Vegetable Tower**



*All meats supplied by*



### DUO ENTRÉES

<b>Grilled Chicken Breast &amp; Veal Scaloppini</b>	\$22.75
<b>4 oz Pan Seared Atlantic Salmon Filet &amp; 5 oz Chicken Supreme</b>	\$26.75
<b>4 oz Lobster au Gratin &amp; 6 oz Filet Mignon</b>	\$34.00
<b>6 oz Filet Mignon &amp; 4 Jumbo Shrimp</b>	\$28.25
<b>4 oz Veal Medallion &amp; 2 Lamb Chops</b>	\$27.50
<b>9 oz Grilled Veal Chop &amp; 4 (16/20) Shrimp</b>	\$27.25
<b>Chicken Cordon Bleu &amp; Salmon Beurre Blanc</b>	\$24.25
<b>Veal Scaloppini &amp; Chicken Parmigiana</b>	\$23.75

*All Entrées served with choice of Roast Potatoes or Rice & Seasonal Vegetables*

### SALADS CENTRE TABLE

*See Appetizer Salads: \$2.50 less than Appetizer prices*

### CENTRE PLATTERS & 2nd ENTREÉS

<b>Perogies sautéed with Onions in Butter</b>	\$8.00
<b>Cabbage Rolls stuffed with minced Meat &amp; Rice</b>	\$7.50
<b>Italian Sausages:</b> Choice of Mild, Medium or Hot	\$7.75
<b>Roast Chicken alla Rosamarina roasted with Olive Oil and Rosemary</b>	\$7.75
<b>Roast Lamb with Herbs and Mint Leaf</b>	\$9.25
<b>Mixed Grill:</b> Italian Sausages, Roast Lamb, Roast Chicken & Veal/Pork Shish Kebob	\$8.75
<b>Tripe: In a light Tomato broth</b>	\$3.75
<b>Porchetta with Salad &amp; Dinner Rolls or Centre Dish</b>	\$5.75
<b>Chicken Cacciator:</b> Roast Chicken pieces sautéed in a light tomato sauce and a California Salad	\$8.00
<b>Roast Quails</b>	\$8.50

### SEAFOOD PLATTERS & 2nd ENTREÉS

<b>Pesce Misto:</b> Jumbo Shrimp, Calamari, Scallops and a California Salad	\$10.25
<b>Deluxe Pesce Misto:</b> Jumbo Shrimp, Scallops, Calamari, Alaskan King Crab Legs & Lobster Tails and a California Salad	\$14.25
<b>Select Pesce Misto:</b> Jumbo Shrimp, Alaskan King Crab Legs & 4 oz Lobster Tail and a California Salad	\$20.00
<b>Stuffed Pacific Salmon Filet:</b> stuffed with vegetables and wrapped in a puff pastry and served with buttered String Beans	\$9.00
<b>5 oz Sea Bass</b> with an Orange Sauce & Sautéed Spinach	\$10.75
<b>Baked Salmon in Saffron Sauce</b>	\$8.50
<b>Sword Fish Kebob</b>	\$9.75
<b>Italian Style Fried Fish :</b> (16/20) Shrimp, Fried Calamari and Fried Filet of Sole and a California Salad	\$9.75

*The fish is prepared any style you like unless otherwise noted, such as Grilled, Sautéed, Steamed, Broiled or al Pomodoro \$3 Discount for a Second Centre Platters or 2nd Entrees*



# DESSERTS

*All Desserts, including the Ice Cream, are made on premises with the freshest and finest of ingredients by our in-house Pastry Chef Biagio*

<b>Choice of Gelato:</b> A pre-selected choice of Ice Cream or Sherberts such as Strawberry, Mango, Torrone, Spumoni, Chocolate Trifle, Crema, Tiramisu, Cookies & Cream or Pralines & Cream	<b>\$4.50</b>
<b>Fresh Fruit Parfait:</b> French Vanilla Ice Cream with Fresh Fruit, Whipped Cream and Chocolate sauce	<b>\$3.25</b>
<b>Assorted French &amp; Italian Pastries</b>	<b>\$4.00</b>
<b>Assorted Tartufo:</b> An assortment of Amaretto, Chocolate/Raspberry, Vanilla and Coconut Tartufo	<b>\$3.25</b>
<b>Fresh Fruit Platters</b>	<b>\$3.00</b>
<b>Individual Tortes: Choices available upon request</b>	<b>\$5.75</b>
<b>Large or Small Fruit Mould Ice Cream</b>	<b>\$4.00</b>
<b>Crêpe Gelato:</b> A homemade Crêpe filled with French Vanilla Ice Cream and served on a Berry Coulis and drizzled with a Chocolate Cognac Sauce	<b>\$4.50</b>
<b>Mocha Almond Fudge Ice Cream Cake</b>	<b>\$3.50</b>
<b>Tropical Cheesecake:</b> Raspberry and Mango infused Cheesecake wrapped with Chocolate Bark & dripped with Raspberry Coulis	<b>\$2.75</b>
<b>Cherries Jubilee:</b> Flambéed Amarena Cherries in a cherry & Brandy Sauce poured over a rich French Vanilla ice cream made from real Vanilla bean	<b>\$3.25</b>
<b>Orange &amp; Lemon Cup:</b> Orange and lemon Sherberts in its natural husk	<b>\$4.00</b>
<b>Classic Crème Brûlée</b>	<b>\$5.00</b>
<b>Mascarpone &amp; Strawberries</b>	<b>\$5.25</b>
<b>Poached Pear: Anjou Pear poached in Red Wine</b>	<b>\$5.00</b>
<b>Apple Pie a la Mode with Vanilla Ice Cream</b>	<b>\$4.25</b>
<b>Dessert a Trois:</b> A sweet trio consisting of Espresso Crème Brule, Mini Lemon Cheesecake and a Mini Chocolate Mousse	<b>\$4.50</b>
<b>Chocolate Truffles per piece</b>	<b>\$2.75</b>
<b>Chocolate Dipped Strawberries per piece</b>	<b>\$1.25</b>

## DESSERT STATIONS

<b>Cake &amp; Pastry Station</b> An assortment cakes along with French & Italian Pastries, Ice Sculpture, 100% Colombian Coffee, Tea & Decaffeinated Coffee.	<b>\$8.75</b>
<b>Deluxe Sweet Table:</b> An assortment of Cakes, French & Italian Pastries, seasonal Fresh Fruit platters, Ice Sculpture, 100% Colombian Coffee, Tea & Decaffeinated Coffee	<b>\$9.50</b>
<b>Seafood &amp; Sweet Table:</b> Assortment of Lobster, Snow Crab Legs, Clams, Cod Cakes, Mussels, Shrimp, Fish Salad plus Cakes, Portuguese & French Pastries, Fresh Fruit and Ice Sculpture	<b>\$19.75</b>
<b>Live Crêpe Station:</b> Served with Whipping Cream, Vanilla Ice Cream, Raspberry or Chocolate Sauce	<b>\$4.50</b>
<b>Live Waffle Station:</b> Fresh Fruit, Whipped Cream, vanilla ice cream, Strawberry & Chocolate Sauces	<b>\$5.00</b>
<b>Live Waffle and Crêpe Station</b>	<b>\$5.50</b>
<b>Chocolate Fountain</b>	<b>\$5.00</b>
<b>Cheese Station:</b> An assortment of Cheeses such as Parmigiano, Blue Cheese, Cheddar and Provolone accompanied with assorted Crackers and Grapes.	<b>\$4.75</b>



## BAR

<b>Spumante Toast</b>	<b>\$1.25</b>
<b>Dry Spumante &amp; Strawberry Toast</b>	<b>\$2.00</b>
<b>Assorted Cocktails and Aperitifs</b>	<b>\$3.25</b>
<b>Spumante &amp; Strawberry Cocktails</b>	<b>\$2.00</b>
<b>Spumante &amp; Strawberry Cocktails Station:</b> In the Lobby or on the Patio	<b>\$2.00</b>

*For Prosecco Spumante please add \$0.50 per person to the above prices*

*For Dry French Champagne please add \$5.00 per person to the above prices*

### DESSERT LIQUEURS & COFFEES

<b>Ice Wine (1oz) with Dessert</b>	<b>\$3.60</b>
<b>After Dinner Liqueurs of Sambuca, Bailey's and Cognac Served to the Table</b>	<b>\$3.00</b>

### BARS

<b>Deluxe Bar - Weddings:</b> Unlimited Red & White Wine assorted Beer, 5 Bar Brands (ie. Polar Ice Vodka, Beefeater Gin, Wisers Special Blend Whiskey, Ballantine's Finest Scotch, Lambs Rum), Brandy, Liqueurs, Grappa and Aperitifs including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso	<b>\$16.75</b>
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<b>Premium Deluxe Full Bar - Weddings:</b> Unlimited Red & White Wine assorted Beer plus Corona & Heineken, 5 Bar Brands (ie. Grey Goose Vodka, Tanqueray Gin, Canadian Club, Ballantine's Finest and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, plus Remy VS Cognac and Grand Marnier. Including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso	<b>\$19.25</b>
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<b>Premium Enhanced Deluxe Bar - Weddings:</b> Unlimited Red & White Wine assorted Beer plus Corona & Heineken, 5 Bar Brands (ie. Grey Goose Vodka, Tanqueray Gin, Chivas Regal, Crown Royal and Bacardi Rum), Brandy, Liqueurs, Grappa, Aperitifs, plus Remy VS Cognac and Grand Marnier. Including Soft Drinks, Juices, Bottled Water, Coffee, Tea and Espresso	<b>\$24.00</b>
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<b>Wine &amp; Beer Bar:</b> Weddings & Social Functions (Not Clubs, Corporate or Stags)	<b>\$9.25</b>
<b>Martini Service at the Bar:</b> Before Dinner	<b>\$2.50</b>
<b>Martini Station:</b> Before Dinner and includes an Ice Sculpture	<b>\$4.00</b>
<b>Martini Service at the Bar all night</b>	<b>\$4.50</b>
<b>Martini Station:</b> All night and includes an Ice Sculpture	<b>\$6.50</b>

### CHAMPAGNES

<b>Moet &amp; Chandon Champagne</b>	<b>\$125.00</b>
<b>Dom Perignon</b> (depending on availability).	<b>\$395.00</b>

*Premium Wine list available: Ask your sales consultant*

*For details on other types of Bars such as Host or Cash Bar please ask your Consultants*

*For our complete Bar and Wine list please ask your consultant*

