



EUROPEAN PREMIUM KOSHER-STYLE WEDDING PACKAGE

Price: C\$225.00

ASCOTT PARC-EUROPEAN PREMIUM-DELUXE WEDDING PACKAGE

RUSSIAN OR KOSHER STYLE WEDDING PACKAGE.

Ascott Premium Reserve Bar: 6pm-1am, (7 hours).

A full selection of premium liquors & liqueurs, imported & domestic beer, red & white wine table service, sparkling wine for toasting, still & sparkling glass bottled water, coffee, tea & espresso. 1 Bottle of Grey goose Vodka & Chivas per table.

1 Signature Bride & Groom Cocktail Circulated & Prosecco Station.

HORS D'OEUVRES

Cocktail Hour- 1 Signature Drink Circulated.

Choice of 8 hors d'oeuvres, 4 Hot & 4 Cold. 6 pieces per person.

(Please refer to catering menu options).

(Sample)- Mini Beef skewers, Mini Chicken skewers, Vegetable samosas
Moroccan cigars, Mini Spring rolls, Rice & Cheese Balls, Coconut Shrimp,
Pinwheel tortilla wraps with sun dried tomato hummus, chive, cucumber & peppers.

Choice of 8 Cold Appetizers & 2 Hot Appetizers.

Tables set with Specialty Bread Baskets & Butter.

Standard Cold Appetizers: Choice of 4 options.

Assorted Pickled Vegetables, Fried Eggplant, Grilled Peppers, Grilled Zucchini,

Hummus & Tahini, Baba Ghanoush, Tabbouleh Salad, Beet Salad, Cole Slaw Salad,

Waldorf salad- (celery, apples, pineapples, walnuts served in a mayo, olive oil & vinaigrette dressing), Carrot Salad, Dill Potatoes, Mixed Bean Salad,

Relish Tray- (Radishes, Scallions, cherry tomatoes & parsley),

Greek Salad, Russian Salad, Israeli Salad, Assorted Cold Deli Meats, Hot Banana Peppers.

EUROPEAN PREMIUM-DELUXE

Premium Cold Appetizers; Choice of 4 options.

Beef Gelatin, Beef Tongue, Assorted Smoked Fish, Smoked Salmon,

Red Caviar with Blanches, Beef Carpaccio, Seafood Ceviche,

Tuscan Salad-Eggplant, Zucchini, Peppers, Mushrooms

& Olives, Porcini Mushroom Salad, Caprese Salad.

Hot Appetizers-Choice of 2 options.

Crepe Blanches served with Meat, Crepe Blanches served with Mushrooms, Dollma, Potato Burakas, Spinach & Cheese Burakas, Mini Spring Rolls,

Chicken Scallapini Cutlets, Mini Chicken Speduucci, Mini Beef Speduucci, Mini Lamb Speduucci, Mushroom & Asparagus Risotto, Risotto Milanese, Butternut Squash Risotto.

***Intermezzo-** Mini Shot glass of Lemon Sorbet

Main Entrée: Choice of 2 Hot Platters. Accompanied with 3 Sides.

AAA Braised Beef Short Ribs

Striploin Steaks-platters.

Grilled Salmon-platters.

Seabass

Chicken Supreme-Choice of Sauce- platters.

Grilled Lamb Kabobs-platters.

Beef Shish Kebabs. –platters.

Veal Chops-platter

Choice of 1 Carb: Slow Roasted Herb Potatoes, Garlic Mashed Potatoes, Loaded Potato, Parisian Potato, Sweet Potatoes, Mushrooms, Basmati or Jasmine Rice, Vegetable Fried Rice.

Choice of 2 Market Fresh Seasonal Vegetables- Broccoli, Cauliflower, Carrots, Green Beans, Zucchini, Peppers, Mushrooms, Caramelized Onions.

EUROPEAN PREMIUM-DELUXE

Dessert

STRAWBERRY, RASPBERRY, MANGO SORBET SERVED IN A MARTINI GLASS.

Or any Choice of Premium Dessert.

Please refer to Ascott Parc Catering Menu.

Late Night Stations

Client's Wedding Cake Station. Cake provided by the Clients, Ascott Parc to Cut & Serve.

Assorted Seasonal & Tropical Premium Fresh Fruit Station.

Coffee and Tea Station.

Live Waffle Station or European Sweet Table-assortment of cakes and traditional pastries.

CATERING MENU upgrades AVAILABLE.