

Le Tréport

WEDDING & CONVENTION CENTRE

SWEETHEART WEDDINGS

RECEIVING HOUR

PROSECCO FOUNTAIN

An impressive flowing two tier silver fountain with icy Italian prosecco, decorated with sweet colorful berries and fruit.

EXCLUSIVE ANTIPASTO BAR

Dry Cured Prosciutto, Array of Italian Deli Meats, Foire di Latte Cherry Bocconcini, Domestic Cheeses on Board, Parmigiano, Melon Slices, Grilled Eggplant, Grilled Zucchini, Roasted Peppers, Hot Banana Peppers, Garden Fresh Tomato, Artichokes, Giardiniera, Selection of Olives, Smoked Salmon, Calamari Fritto, Mixed Dinner Rolls & Baguettes, Tomato & Olive Oil Focaccia

PRIMO PIATTO

ARTISTIC BREADS

Calabrese, Spaggetele, Popsecco, Pumpnickel, Multigrain, Vienna, grissini offered with whipped Ontario butter cups.

PASTA DELLA CASA

Freshly made Durham semolina floor pasta noodle napped in an authentic Italian salsa di pomodoro.

TORTELLINI

Authentic ring shaped fresh pasta moderately stuffed with an home made ricotta blend gently tossed in a salsa di panna.

PRINCIPALI

FILET MIGNON

Aged AAA Alberta beef 4oz tenderloin seasoned, wrapped in a double smoke Canadian bacon sliver and grilled to excellence.

SHRIMP SPEAR

Five Infused shrimps pierced on a bamboo skewer prepared to augment a surf and turf style entrée

FINGERLING POTATOES & MINI BALE OF VEGETABLES

Canadian fingerling potatoes roasted and tossed with a garlic infused extra virgin olive oil along with a carrot wrapped bundle of garden vegetable sticks hand wrapped.

TENDER BABY GREENS

A Heritage blend of California tender young leafy greens decked with grape tomatoes and trickled in house extra virgin oil and aged balsamic vinergertte.

DOLCE

SORBETTO

Refreshing fat free non dairy fruit icy sorbet, served in a short wedge-shaped goblet.

TI TRATTA

SWEET EXPOSE

A lavish offering of Italian & French pastries, tartlets, and cake segments. Stunning vibrant seasonal fresh fruits sliced and arranged pleasingly.

PANNINI MARKETTA

Diverse pastiche of rustic sandwiches on various breads. Crafted with a collection of cured Italian deli meats, cheese, and vegetarian fillings. Appropriate condiments available.

TIERED WEDDING CAKE

Three tier wedding cake with choice of flavor and style.

LUXURY BAR

Wealthy selection of Beer (Domestic, Imported, & Local Crafted), Spirits, Aperitifs, Liqueurs, Wines, Champagne, Prosecco, Sodas, and Juices. Espresso offered entire reception. Congratulatory toast to your love preceding dinner.

\$ 85

price above is subject to HST and gratuities.
Promotional price is to new bookings only.
Promotion is available Easter to Canada Day & November.

